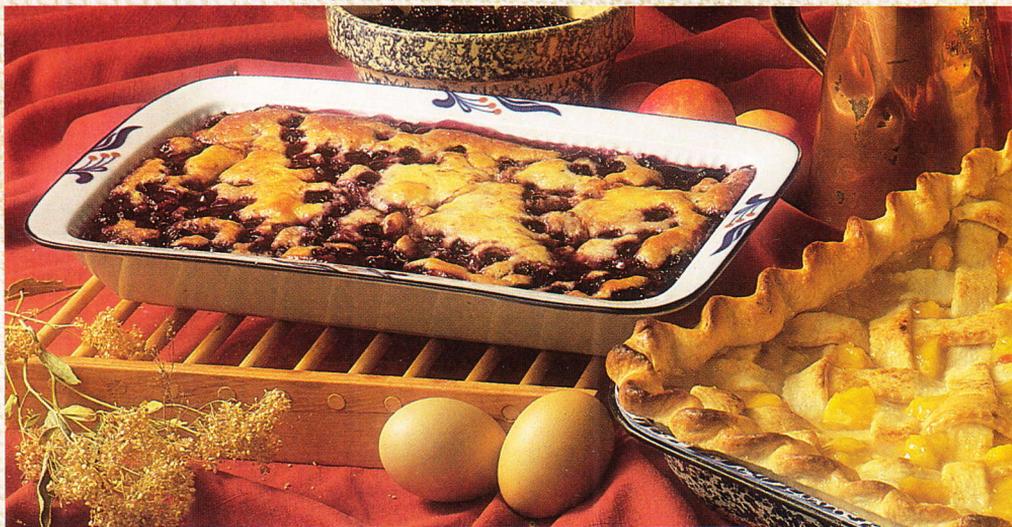


# Cobblers

*from Martha White.*





## COBBLERS

The word cobbler is defined by Webster as "a deep-dish fruit pie." While that definition may be accurate, it can never do justice to the wonderful taste sensations the word suggests.

The love affair with cobblers is generations old, bringing with it thoughts of fresh fruits, baked in tender flaky pastry, and served warm to enhance the taste of the buttery juices.

Let these hints start you on your way to creating your favorite cobbler:

- Choose casserole dishes, glass bakeware or non-shiny metal pans for best browning.
- For even browning and to prevent spill-over use recommended pan size. Check volume by filling a measuring cup with water and pouring into pan until full. Check dimensions by measuring from inside edges of pan.
- For easier clean-up, grease pan before filling.
- The key to tender flaky pastry is gentle handling—stir only until dry ingredients are moistened, do not knead dough and roll out gently.
- Recipes calling for fresh fruit may be made with unsweetened frozen fruit. Do not thaw.
- When substituting frozen fruit for fresh fruit, convert recipe quantities as follows:

### Buying Guide for Frozen Fruit

Blackberries 6 cups fresh = 2 pounds, frozen

Peaches 7 cups sliced fresh = 3 pounds, frozen

Blueberries 2 cups fresh = 12 ounces, frozen

Your friends at Martha White are pleased to share these cobbler favorites with you and your family.

## SUPERFAST BLUEBERRY COBBLER

*The buttery crust for this cobbler begins as a batter on the bottom and bakes through to the top.*

**½ cup (1 stick) butter or margarine**

**1 cup Martha White Self-Rising Flour**

**¼ cup sugar**

**¾ cup milk**

**2 cups fresh blueberries**

**½ cup sugar**

**½ cup water**

Preheat oven to 350 °F. Melt butter in a shallow 1½-quart baking dish. In mixing bowl, combine flour, sugar and milk; pour evenly over butter. Combine berries, sugar and water; spoon evenly over flour mixture. Do not stir. Bake 40 to 45 minutes.

Makes 4 to 6 servings.

*Note: If using Martha White All-Purpose Flour, sift 1½ teaspoons baking powder and ½ teaspoon salt with flour.*

## OLD FASHIONED PEACH COBBLER

*The supreme cobbler, made with lots of juicy peaches and bits of cooked pastry baked in a flaky lattice crust.*

**Pastry:**

**3 cups sifted Martha White All-Purpose Flour**

**1 teaspoon salt**

**1 cup shortening**

**about 8 tablespoons water**



Preheat oven to 400°F. Combine flour and salt; cut in half of shortening until mixture resembles coarse corn meal. Cut in remaining shortening until mixture is consistency of small peas. Sprinkle water over mixture and stir gently with a fork until mixture holds together. Press into a smooth ball. Divide dough into thirds. On lightly floured board or pastry cloth, roll out one-third of dough to ⅛-inch thickness; cut into small pieces, about 1×3-inches. Place on ungreased baking sheet and bake until lightly browned, about 8 minutes. Cover remaining dough and continue with filling directions.

**Filling:**

- 2 cups sugar**
- 3 tablespoons Martha White All-Purpose Flour**
- 7 cups sliced fresh peaches**
- 1 cup water**
- ½ teaspoon almond extract**

Reduce oven temperature to 375°F. Grease a 3-quart baking dish. Stir together sugar and flour. Add peaches, water and extract; blend carefully. Roll out one-third of dough to ⅛-inch thickness, shaping to fit into bottom and up sides of dish with a 1-inch overhang. Spoon half of peach mixture into pastry; dot with half the butter. Place cooked pastry strips over filling. Spoon remaining filling over cooked pastry; dot with remaining butter. Roll out remaining one-third dough to ⅛-inch thickness; cut into ¾-inch wide strips and arrange lattice-fashion over filling. Trim edges, seal and flute. Bake 50 to 60 minutes.

Makes 8 to 10 servings.

## BLACKBERRY ROLL

*Blackberries are rolled in a buttery pastry for this variation of a traditional favorite.*

**Pastry:**

- 2 cups sifted Martha White All-Purpose Flour**
- 2 teaspoons sugar**
- 1 teaspoon salt**
- ½ cup (1 stick) butter or margarine, softened**
- 1 egg, beaten**
- about ¼ cup milk**

Sift together dry ingredients; cut in butter until mixture resembles coarse corn meal. Add egg and enough milk to make a soft dough. Stir gently with a fork until mixture holds together. Press into a smooth ball. Divide dough in half; cover and set aside. Prepare filling.

**Filling:**

- 2 cups sugar**
- 3 tablespoons flour**
- 6 cups fresh blackberries**
- ½ cup (1 stick) butter or margarine, divided**
- 2 cups water**
- 2 tablespoons sugar**

Preheat oven to 375°F. Grease a 13×9×2-inch baking dish. Carefully fold 2 cups sugar into berries. Roll out half of dough into a 14×10-inch rectangle; cover with half of berry mixture, spreading within two inches of edges. Dot with half the butter. Roll up jelly-roll fashion, folding ends under, and carefully place in prepared dish. Repeat procedure with remaining pastry and filling. Cut several slits in top of each roll. Pour water into dish around rolls; sprinkle rolls with 2 tablespoons sugar. Bake 60 to 65 minutes.

Makes 8 to 10 servings.



## EASY CHERRY COBBLER

*This rich dumpling-topped cobbler is convenient to prepare using pie filling and biscuit mix.*

**2 cans (21 ounces each) cherry pie filling**  
**1 package (5½ ounces) Martha White BixMix**  
**1 tablespoon sugar**  
**¼ cup milk**  
**¼ cup (½ stick) butter or margarine, melted**

Preheat oven to 400 °F. Grease a shallow 2-quart baking dish. Pour pie filling into prepared dish. Combine remaining ingredients; stir to form soft dough. Drop dough by spoonfuls onto pie filling to form dumplings. Cover with lid or foil and bake 20 minutes. Remove cover and bake additional 15 minutes.

Makes 4 to 6 servings.



**Martha  
White®**

**P.O. Box 58, Nashville, TN 37202**

## MOM'S APPLE COBBLER

*Swirls of apple-filled pastry make this cobbler an all-time Martha White favorite.*

**½ cup (1 stick) butter or margarine**  
**2 cups sugar**  
**2 cups water**  
**1½ cups sifted Martha White Self-Rising Flour**  
**½ cup shortening**  
**½ cup milk**  
**2 cups peeled, finely chopped apples**  
**1 teaspoon cinnamon**

Preheat oven to 350 °F. Melt butter in a 13×9×2-inch baking dish. In medium saucepan, heat sugar and water until sugar melts. Cut shortening into flour until mixture resembles coarse corn meal. Add milk and stir with a fork only until dough leaves sides of bowl. Turn out onto lightly floured board or pastry cloth and knead just until smooth. Roll out dough into large rectangle, about ¼-inch thick. Sprinkle cinnamon over apples; sprinkle apples evenly over dough. Roll up dough, jelly-roll fashion. Dampen edge of dough and seal. Slice dough into about 16 slices, ½-inch thick. Place in pan with melted butter. Pour sugar syrup carefully around rolls. (This looks like too much liquid, but the crust will absorb it.) Bake 40 to 45 minutes.

Makes 8 to 10 servings.

*Note: If using Martha White All-Purpose Flour, sift 2 teaspoons baking powder and ½ teaspoon salt with flour.*