

Layla Godfrey

Junior

Fruit Cobbler w/ Homemade Crust

Armstrong County

Raspberry Cobbler

Ingredients:

- 1 cup flour
- 1 cup sugar
- 1 cup milk
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tbs butter - melted
- 2 bags (12 ounces each) frozen raspberries
- 2 tbs cinnamon and sugar

Steps:

- Spray 9x 13 inch pan with nonstick spray
- Pour frozen raspberries into pan
- Drizzle melted butter on top of fruit
- In a bowl, whisk together first 5 ingredients and pour on top of fruit
- Sprinkle with cinnamon & sugar
- Bake at 375 degree F. for 20-30 minutes
- Enjoy!

Molly Babcock
Junior
Fruit Cobbler with Homemade Crust
Carson County

STRAWBERRY COBBLER

Ingredients for Filling:

- ½ cup sugar
- 1 Tbsp. cornstarch
- ½ cup water
- 3 cups strawberries hulled

Directions for Filling:

1. Combine sugar, cornstarch, and water and cook over medium heat stirring constantly until thick and hot. Stir in strawberries, and remove from heat. Pour mixture into baking dish and dot with 2 tablespoons of butter.

Ingredients for Crust:

- 1 stick butter
- 1 cup flour

Directions for Crust:

1. Cut butter into flour until small pea-sized pieces form. Add enough water to form a ball. Roll out and cut into strips.
2. Put strips of dough over strawberries. Sprinkle with sugar and pat with butter.
3. Bake at 25 minutes in preheated oven at 425 degrees or until brown.



Georgia Bezner

Junior

Fruit Cobbler w/Homemade Crust

Dallam County

Georgia's Apple Cobbler

Pie Crust:

Mix together:

- 2 cups flour
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon. salt

Add 3/4 cup Crisco with a pastry blender until fine crumbles appear. Add iced water 1 tablespoon at a time until mixture holds together. Divide dough by 3/4 and 1/4. Roll larger section out and fit into baking pan. Roll smaller piece for top crust.

Filling:

Peel and chop 6 Granny Smith apples. Mix 3/4 to 1 cup sugar with 2 tablespoons cornstarch, 1 1/2 teaspoons. nutmeg and 1 teaspoon. cinnamon. Add 1 tablespoon. water and 1 1/2 stick of melted butter to apple mixture and toss well. Let set a few minutes and then add to pan.. Cover the top with remaining crust and cut vents for steam to escape. Bake cobbler at 400 degrees for 25 minutes. After 25 minutes, cover with aluminum foil to prevent over-browning and bake 10-15 minutes longer.

Josef Grotegut

Junior

Fruit Cobbler w/Homemade Crus

Deaf Smith County

Oma's Easy Fruit Cobbler

½ stick of butter

1 cup of flour

1 cup of sugar

1 teaspoon of baking powder

½ teaspoon of salt

½ teaspoon of vanilla

1 cup of water

1 large can of peaches

½ teaspoon of almond extract

½ cup of brown sugar

Melt butter in a 9x13 casserole dish and let cool. Preheat oven to 375 degrees Fahrenheit . Combine flour, sugar, baking powder, salt, water and vanilla with a hand mixer until smooth. Pour batter on top of batter in dish. In a separate bowl, mix together peaches with juice, brown sugar, and almond extract. Evenly distribute on top of batter. Bake uncovered about 30 minutes.

Yield: 6 servings

Cailin Rose

Junior

Fruit Cobbler w/Homemade Crust

Hall

Name of Recipe-Apple Cobbler

Type recipe here:

8 medium apples, peeled and sliced

1/4 cup sugar

1/4 teaspoon cinnamon

1/4 cup butter

Crust mix:

1 cup flour

1 tablespoon sugar

1 1/2 teaspoons baking powder

1/4 teaspoon salt

1/4 cup butter

1/4 cup milk

1 egg, slightly beaten

Directions:

1. Preheat oven to 400 degrees F.
2. Mix apples, sugar, and spice together.
3. Heat through (either in the microwave or in a sauce pan) until bubbly, stirring often.
4. Pour into baking dish that has been buttered.

Crust Mixture:

5. Mix all dry ingredients.
6. Cut in butter until mixture resembles coarse crumbs.
7. In a separate bowl, mix milk and beaten egg.
8. Add all at once to dry ingredients.
9. Stir just to moisten.
10. Drop spoonfuls of crust topping over hot sweetened fruit mixture.
11. Bake for 20 minutes or until crust is browned.



Name Coy Pittman

Junior

Fruit Cobbler w/Homemade Crust

County Name Hemphill

Peach Cobbler

Type recipe here:

Pie Crust

Ingredients:

4 c. Flour

2 tsp Salt

1 c. + 3 TBSP Shortening

6-9 TBSP Cold Water

Directions:

Measure flour and salt in bowl. Cut in the shortening, then add enough water to form ball. Knead ball 5 times on lightly floured surface. Split the ball in half, roll out to fit your pan.

Peach Cobbler

Ingredients:

1 qt. Fresh Peaches

2 TBSP Flour

½-1 c. Sugar

½ tsp Nutmeg

¼ c. Butter

Directions:

Place peaches, sugar, and flour in a bowl. Gently stir. Pour into crust. Sprinkle with nutmeg and pats of butter. Place top crust over filling. Sprinkle with sugar. Bake for 45 minutes at 350 or until golden brown. 12 servings

Tara Easterling

Junior

Fruit Cobbler w/Homemade Crust

Moore

Peach Cobbler

Ingredients:

Crust

1 Stick Butter
1 Cup Sugar
2 Cups Flour
4 tsp. Baking Powder
1/2 tsp. Salt
1 Cup Milk

Peach Mixture

1lb Peaches
1 Cup Sugar
1 tsp. Vanilla
1 tsp Almond
1 Tbsp Cinnamon
1/2 Stick Butter

Instructions:

Cream butter and sugar in bowl.

Mix remaining crust ingredients with creamed sugar until incorporated.

Place in a 9X9 cake pan.

In sauce pan over medium heat, melt butter and add peaches, sugar, vanilla, almond and cinnamon. Cook for 15 minutes.

Pour peach mixture over crust mixture in cake pan.

Cook cobbler in oven at 350 degrees for 30 minutes or until toothpick comes out clean. Crust will be golden brown.

Miley Bell

Junior

Fruit Cobbler w/Homemade Crus

Oldham County

Miley's Mouthwatering Peach Cobbler

Ingredients:

4 cups frozen peaches
2 cups of sugar
1/2 cup of water
1 stick of butter
1 1/2 cups self-rising flour
1 1/2 cups of milk
Cinnamon
Whipping cream (optional)

Directions:

Preheat oven to 350 degrees

Mix peaches, 1 cup of sugar, and water in a pan. Bring to a boil then simmer for 10 minutes.

Put stick of butter in baking dish and place in the oven to melt.

Mix rest of sugar, flour, and milk. Pour over melted butter. DO NOT STIR.

Spoon the peaches on top and pour in the syrup. DO NOT STIR.

Bake for 40 minutes.

Top with whipped cream to make it extra yummy!

Emma Kelley

Junior

Fruit Cobbler w/Homemade Crust

Potter County

Apple Crisp

Ingredients:

Crumb Topping:

½ cup flour
½ cup old fashioned oats
½ cup brown sugar
½ tsp. baking powder
¼ tsp. ground cinnamon
Dash of salt
1/3 cup of unsalted butter, diced into small chunks

Apple Filling:

4 Large honey crisp apples
3 Tbsp. butter, melted
2 Tbsp. flour
1 Tbsp. lemon juice
3 Tbsp. milk
½ tsp. vanilla
¼ cup brown sugar
½ tsp. ground cinnamon
Dash of salt

Instructions:

1. Preheat oven to 375
2. In a medium bowl combine the crumb topping ingredients with a fork. Refrigerate while you prepare apple filling.
3. For the Apple filling:
In a small bowl combine melted butter and flour until well blended. Add lemon juice, milk and vanilla, stir well. Stir in brown sugar, cinnamon, and salt. Pour butter mixture over the apples and toss and coat. Pour apple mixture into a 8*8 inch baking dish and spread into an even layer. Sprinkle crumb topping evenly over the apples. Bake for 30-35 minutes or until golden brown. Remove from oven and allow to cool for 10 minutes before serving.

Bo Engelbrecht
Junior
Fruit Cobbler
Sherman

Easy Batter Fruit Cobbler

- 4 tablespoons butter
- 3/4 cup all-purpose flour
- 3/4 cup sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- 2 cups frozen dark sweet and tart cherries
- 1 tablespoon sugar

Adjust oven rack to upper-middle position, and heat oven to 350 degrees.

Put butter in an 8-inch square or 9-inch round pan; set in oven to melt. When butter has melted, remove pan from oven.

Whisk flour, 3/4 cup of sugar, baking powder and salt in small bowl. Add milk; whisk to form a smooth batter. Pour batter into pan, then scatter fruit over batter. Sprinkle with remaining 1 Tb. of sugar.

Bake until batter browns and fruit bubbles, 50 to 60 minutes. Serve warm or at room temperature with a dollop of whipped cream or a small scoop of vanilla ice cream, if desired



Stanford Corse

Junior

Fruit Cobbler w/Homemade Crus

Wheeler County

Cowboy Apple Cobbler

8 tablespoons butter, divided
1 cup flour
1 cup sugar
2 teaspoon baking powder
1 cup milk
4 apples, peeled and sliced
1/2 cup sugar
1 teaspoon cinnamon

Preheat oven 350 degrees F. Melt 4 tablespoons of butter in a cast iron skillet by placing in the oven. Mix flour, 1 cup of sugar, baking powder and milk together and set aside. Place the cut apples along with butter, 1/2 cup of sugar, and cinnamon in a medium saucepan and cook on medium heat for 5 to 10 minutes and a sauce has formed around the apples.

Pour the flour mixture into a hot skillet and then pour the apple mixture into center of the skillet. Bake for 30 minutes until brown. Mix the remaining sugar and cinnamon together and sprinkle on top of the cobbler. Yield: 8 to 10