THE J.M. SMUCKER Co

Pear and Cranberry Cobbler

Prep Time	Cook Time	Serves	Difficulty
20 mins	50 mins	10	N/A

Ingredients

- **Fruit:**
- 1/2 cup packed brown sugar
- 1/4 cup Robin Hood® Original All Purpose Flour

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- 4 lbs ripe pears, peeled, cored and cut into 1” (2.5 cm) cubes (about 6 cups/1.5 L)
- 1 cup fresh or frozen cranberries
- 1 cup dried cranberries
- **Topping:**
- 2 1/2 cups Robin Hood® Original All Purpose Flour

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- 1/2 cup packed brown sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 1/2 cup All Vegetable Shortening
- 1 1/2 cups buttermilk
- 1 egg

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Mix sugar, flour and salt in a large bowl. Add pears and cranberries to sugar mixture. Toss well to coat fruit. Place in a 9” x 13” (3 L) baking dish.

Step 4:

Combine flour, brown sugar, baking powder, baking soda and salt in a separate large bowl. Cut in shortening with a pastry blender or 2 knives until you have coarse crumbs with some pea size pieces.

Step 5:

Whisk buttermilk and egg in a small bowl. Stir into flour mixture until a soft dough is formed. Spoon batter on top of fruit.

Step 6:

Bake in preheated oven 45 to 50 minutes until topping is golden brown and fruit mixture is bubbling. Serve warm or room temperature.

Images

