



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

**Robin Hood®** Original All Purpose Flour

- 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

**Robin Hood®** Original All Purpose Flour

- 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

