

I first learned a version of this while in college. It's inexpensive and easy - and so very yummy! One year for a Fourth of July party at our house, I made three cobblers - an apple, a blueberry, and a cherry. Everyone's eyes bugged out when I took them out of the oven because they thought that each one had taken a lot of effort. LOL

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Marie's Easy Cobbler

2 21oz cans pie filling of your choice
2 9oz boxes yellow cake mix
Pats of butter

Preheat oven to 350 degrees.

Pour both cans of fruit pie filling into a 9x13 dish, the deeper the better. Sprinkle the boxes of cake mix over the pie filling until the fruit is completely covered. Arrange pats of butter spread evenly over entire dish, but covering at most only half the mix. (If butter pats cover every inch of the cake mix, it will be way too rich - I've done it.)

Bake until cobbler top is golden brown.

Notes:

- * I like to use the Jiffy brand of cake mix for this cobbler.
- * Combine fruit varieties for a different taste.
- * Try a different cake mix flavor for added variety.
- * Pats of butter don't have to be extremely thin, but you don't want them really thick, either.
- * If cobbler turns out too rich, use less butter next time.