

# Easy Fruit Cobbler with sugar-free options

*Kirby's Kabin Blog*

*This makes enough for an 9x13 pan.*

## Ingredients:

### Filling:

- 1-2 c. fruit, chopped or sliced

### Dough batter:

- 1 c. all-purpose flour
- 1 ½ t. baking powder
- ½ t. salt
- 4 T. butter
- 1/2 c. Monkfruit or sugar
- 1 c. milk

### Topping: (optional)

- 2 T. melted butter
- 1 T. Monkfruit or sugar

### Optional toppings:

- Ice cream
- Caramel sauce
- Whipped cream

## Directions:

Preheat oven to 350. Place 4 T. butter in pan and set in the oven to melt.

Combine the flour, baking powder, salt, and sugar together. Mix well.

Add in the melted butter from the pan and the milk. Stir just until combined.

Add the fruit or batter to the pan and then add the other to the top.

Drizzle the remaining butter on top, if desired and then sprinkle with sweetener.

Bake 30-45 minutes or until golden brown.

Serve warm or cold with ice cream and toppings, as desired.