

Raspberry Cobbler

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2 cups raspberries
1 cup sugar
½ cup water
2 Tbs. butter
½ cup sugar

1 egg, beaten
1 cup flour, sifted
1 tsp. baking powder
⅛ tsp. salt
⅔ cup whole milk

Stem and rinse berries gently. Set aside. In a saucepan stir water and the cup of sugar together and bring to a boil. Boil for 5 min. stir in berries and let boil for about 2 min. Remove pan from heat. In a mixing bowl cream butter and sugar. Mix in beaten egg. In separate bowl sift together flour, baking powder and salt. Stir flour mixture alternately into butter-sugar mixture with milk. Mix till well blended. Pour batter into a 1 ½ qt. buttered baking dish. Pour in berry mixture. Bake in 375°F oven approx. 45 min.