

## Lazy Wife's Fruit Cobbler Pie – by Mrs. Mae Atchley

1½ cup sugar (divided)  
1 cup self-rising flour  
¼ stick butter  
3 cups fruit (canned fruit may be used)  
1¼ cups water (divided)



Mix 1 cup sugar with flour and mix with  $\frac{3}{4}$  water until lumps are stirred out. Rub Pyrex or deep pie pan with butter. Pour pastry mixture in dish. Mix fruit with 2 cups water and  $\frac{1}{2}$  cup sugar. Pour the fruit mixture into dish containing pastry mixture. DO NOT STIR. Place in preheated 350° oven. Bake until done.

- ❖ This recipe is from *Dedication Day Recipes*, a book of recipes from the Famous Basket Luncheon at the Kate Duncan Smith DAR School in Grant, Alabama. It was featured in the *PATRIOTE* E-News February, 2020.