

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 *PATRIOT E-News* February, 2020.