



COOKING WITH JAN

JULY 18, 2018 ~ Recipes at Coborns & kokk.com

TIME FOR FRUIT COBLER

PEACHES & CREAM CHEESECAKE COBLER

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| 1 PKG SUGAR COOKIE MIX | 1 CUP BUTTER, MELTED |
| 8 OZS CREAM CHEESE, SOFTENED | 1/2 CUP WHITE SUGAR |
| 1/2 TSP VANILLA | 1 TSP CINNAMON |
| 6 CUPS FRESH PEACHES, PEELED, PITTED & CUT INTO 1/2" SLICES | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" GLASS BAKING DISH WITH COOKING SPRAY. IN LARGE BOWL, STIR TOGETHER THE COOKIE MIX & MELTED BUTTER UNTIL CRUMBLY; SET ASIDE. IN ANOTHER BOWL, BEAT THE CREAM CHEESE, 1/4 CUP OF THE SUGAR & VANILLA UNTIL SMOOTH; SET ASIDE. IN ANOTHER MIXING BOWL, TOSS THE PEACHES WITH THE REMAINING 1/4 CUP OF SUGAR & THE CINNAMON. POUR THE PEACHES INTO THE BAKING DISH, SPREADING EVENLY ON THE BOTTOM; SPOON THE CREAM CHEESE MIXTURE OVER THE TOP, THEN SPRINKLE WITH THE COOKIE MIXTURE. BAKE 30-35 MINUTES OR UNTIL COBLER TOPPING IS GOLDEN BROWN; SERVE WARM WITH COOL WHIP OR VANILLA ICE CREAM. COVER & REFRIGERATE ANY REMAINING COBLER. MAKES 12 SERVINGS!

CHOCOLATE RASPBERRY COBLER

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| 21 OZ CAN RASPBERRY PIE FILLING | 1 PKG DOUBLE CHOCOLATE CHUNK COOKIE MIX |
| 3/4 CUP BUTTER, MELTED | VANILLA ICE CREAM |

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM & SIDES OF 2 QUART GLASS BAKING DISH. SPREAD PIE FILLING IN BOTTOM OF BAKING DISH; SPRINKLE COOKIE MIX EVENLY OVER THE FILLING. POUR THE MELTED BUTTER OVER TOP OF COOKIE MIX; USING SMALL METAL SPATULA, GENTLY SPREAD MELTED BUTTER JUST SO IT COVERS THE MIX. BAKE AT 28-30 MINUTES OR UNTIL TOPPING IS SET. COOL 15 MINUTES; THEN SCOOP INTO SERVING BOWLS & TOP WITH VANILLA ICE CREAM. STORE LEFTOVERS COVERED IN REFRIGERATOR. MAKES 10 SERVINGS.

GRILLED SUMMER COBLER

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| 1/4 CUP BUTTER, MELTED | 1 1/4 CUPS BISQUICK MIX |
| 3/4 CUP WHITE SUGAR | 1/2 CUP MILK |
| 1 CUP SLICED NECTARINES | 1 CUP FRESH BLUEBERRIES |
| 1/2 TSP CINNAMON | |

HEAT GRILL. IN MIXING BOWL, COMBINE BISQUICK MIX, 1/2 CUP OF THE SUGAR & THE MILK; BEAT FOR 30 SECONDS. IN 9" ROUND FOIL CAKE PAN, MELT BUTTER ON GRILL; POUR BATTER OVER THE MELTED BUTTER. TOP WITH THE NECTARINES & BLUEBERRIES; SPRINKLE WITH REMAINING 1/4 CUP SUGAR AND THE CINNAMON. COVER GRILL; COOK FOR 30 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN. SERVE WARM WITH DOLLOP OF COOL WHIP OR ICE CREAM. IF DESIRED, PEACHES MAY BE USED IN PLACE OF THE NECTARINES & RASPBERRIES INSTEAD OF BLUEBERRIES. MAKES 8 SERVINGS!

PEACH & RASPBERRY COBLER

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| 2 1/2 CUPS SLICED FRESH PEACHES | 2 CUPS FRESH RASPBERRIES |
| 1/2 CUP WHITE SUGAR | 1 TBLS CORNSTARCH |
| 1 TSP GROUND NUTMEG | 2 CUPS BISQUICK MIX |
| 1/2 CUP MILK | 3 TBLS BUTTER, MELTED |
| 2 TBLS PACKED BROWN SUGAR | |

PREHEAT OVEN TO 375 DEGREES; LIGHTLY SPRAY BOTTOM & SIDES OF 2 QUART CASSEROLE DISH. MIX THE PEACHES, RASPBERRIES, SUGAR, CORNSTARCH & NUTMEG IN MIXING BOWL; LET STAND FOR 10 MINUTES, THEN SPOON INTO BAKING DISH. MIX TOGETHER THE REMAINING INGREDIENTS IN THE SAME BOWL UNTIL DOUGH FORMS. DROP BY SPOONFULS ONTO THE FRUIT MIXTURE; BAKE 25-30 MINUTES OR UNTIL FRUIT IS BUBBLY & TOPPING IS DEEP GOLDEN BROWN AND THOROUGHLY BAKED. MAKES 8 SERVINGS.

FRESH PLUM COBLER

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| 3/4 CUP WHITE SUGAR + 1 TBLS | 3 TBLS CORNSTARCH |
| 1/2 TSP CINNAMON | 4 CUPS SLICED FRESH UNPEELED PLUMS |
| 1 TSP LEMON JUICE | 3 TBLS SHORTENING |
| 1 CUP FLOUR | 1 1/2 TSPS BAKING POWDER |
| 1/2 TSP SALT | 1/2 CUP MILK |

PREHEAT OVEN TO 400 DEGREES. MIX 3/4 CUP SUGAR, CORNSTARCH & CINNAMON IN 2 QUART SAUCEPAN; STIR IN PLUMS & LEMON JUICE. COOK, STIRRING CONSTANTLY, UNTIL MIXTURE THICKENS & BOILS. BOIL, WHILE STIRRING, FOR 1 MINUTE. POUR INTO UNGREASED 2 QUART BAKING DISH; KEEP PLUM MIXTURE HOT IN THE OVEN. CUT SHORTENING WITH FLOUR, 1 TBLS SUGAR, BAKING POWDER & SALT, USING A PASTRY BLENDER OR 2 KNIVES; MIX UNTIL MIXTURE IS CRUMBLY. ADD IN MILK & MIX UNTIL SOFT DOUGH FORMS, THEN DROP BY 6 SPOONFULS ONTO THE HOT PLUM MIXTURE. BAKE 25-30 MINUTES OR UNTIL TOPPING IS GOLDEN BROWN. SERVE WARM WITH VANILLA ICE CREAM!