

## Dixie Cobbler with Traditional Pie Crust



### Ingredients

#### Crust:

- 2 cups **Martha White® All-Purpose Flour**
- 1 teaspoon salt
- 2/3 cup **Crisco® All-Vegetable Shortening**
- 4 to 5 tablespoons ice water

#### Filling:

- 5 cups peeled and sliced peaches or blackberries
- 3/4 cup sugar
- 2 tablespoons cornstarch
- 6 tablespoons butter or margarine
- 2 tablespoons butter or margarine, melted
- 2 tablespoons sugar

### Preparation Directions

1. In medium bowl, combine flour, and salt; mix well. Cut in 1/3 cup shortening with pastry blender or two knives until mixture is consistency of coarse crumbs. Cut in remaining shortening until mixture is consistency of small peas. Sprinkle water, 1 tablespoon at a time, over mixture; stir with fork until mixture leaves sides of bowl.
2. Shape into 2 balls, one two-thirds of the dough, one one-third of the dough. Wrap in plastic wrap and refrigerate.
3. Heat oven to 375°F. In large bowl, combine filling ingredients except butter; mix well.
4. Roll out large ball of dough to fit bottom and sides of 8x8-inch baking dish or 2-quart casserole. Line bottom and sides of dish with dough. Pour fruit mixture into lined dish. Dot with 6 tablespoons butter.
5. Roll out remaining dough to fit top of dish or, cut into 3/8-inch wide strips. Weave strips of dough to form a lattice top over filling. Seal and flute edge as desired. Brush with 2 tablespoons melted butter. Sprinkle with 2 tablespoons sugar.
6. Bake at 375°F for 50 to 60 minutes or until crust is golden brown.

**Prep Time: 45 min**

**Cooking Time: 1 hrs**

**Serving size: 8 servings**