

Easy Pear Cobbler

Prep: 15 min
Cook: 45 min
Serves: 8

Ingredients:

For cobbler:

- 3 pounds pears, peeled, cored and cut into ½-inch chunks
- ⅓ cup brown sugar
- ¼ cup all-purpose flour
- 2 teaspoons vanilla extract
- ½ teaspoon kosher salt
- Vanilla ice cream, for serving

For topping:

- 1 cup all-purpose flour
- ¼ cup granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ cup whole milk
- 1 large egg, lightly beaten

Directions:

1. Preheat oven to 350°F. Grease a 9x9-inch square baking pan.
2. Mix together pears, brown sugar, flour, vanilla and salt in a large bowl until evenly combined. Pour into the baking pan.

For topping:

1. Whisk together flour, sugar, baking powder and salt in a medium bowl. Add milk and egg and mix until just combined.
2. Spoon the topping over the mixture in the baking pan.
3. Bake for 40 to 45 minutes, until the filling is bubbly and the topping is golden brown.
4. Serve warm with vanilla ice cream.



Nutrition Information		
Serving size: 214g	8 servings	Calories: 250
Amount per Serving		% Daily Value
Total Fat	2g	3%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	25mg	8%
Sodium	340mg	15%
Total Carbohydrate	55g	20%
Dietary Fiber	5g	18%
Total Sugars	32g	
Added Sugars	17g	34%
Protein	4g	
Vitamin D	0mcg	
Calcium	84mg	6%
Iron	1mg	8%
Potassium	241mg	6%