

# Apple and Pear Cobbler

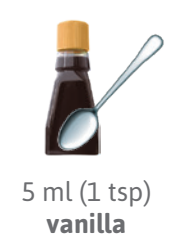
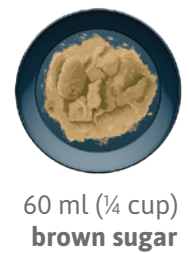


Preparation time	20 minutes
Cooking time	40 minutes
Servings	9
Cost per serving	61¢
Storage	4 days in the fridge. Can be frozen.
Kitchen tools	8-inch square baking dish, small sharp knife, cutting board, small bowl, 2 large bowls, measuring cups and spoons, fork, spoon

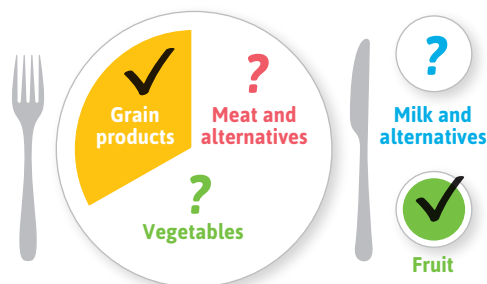
## Ingredients



OR ONLY ONE OR THE OTHER. YOU CAN EVEN ADD SOME PEACHES. BE CREATIVE! AS LONG AS YOU USE THE AMOUNT OF FRUIT SPECIFIED IN THE LIST OF INGREDIENTS.





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## Balanced plate

✓ Delicious served with a glass of milk or fortified soy beverage

# Directions

1	Place oven rack in the middle position and preheat the oven to 180 °C (350 °F).	
2	In a large bowl, stir together the <b>apples, pears, cinnamon</b> and <b>brown sugar</b> . Pour the fruit mixture into an 8-inch square baking and spread evenly.	 
3	In another large bowl, combine the <b>flour, baking powder, baking soda, sugar</b> and <b>salt</b> .	
4	In the small bowl, mix together the melted <b>margarine, milk</b> and <b>vanilla</b> .	
5	Add the <b>margarine preparation</b> to the dry ingredients and mix. Spread evenly over the fruit mixture.	 
6	Bake for about 45 minutes, or until the dough is cooked through and the top is golden brown.	

My rating: ★ ★ ★

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This original recipe was developed by Extenso – The Université de Montréal reference centre on human nutrition