

## Cranberry Cobbler

Preheat oven to 350° | Bake time: 25-30 min



6 tbsp unsalted butter melted plus

more for the pan

1-1/2 cups fresh cranberries

3/4 cup plus 1/4 cup sugar, divided

1 cup all-purpose flour

1-1/4 tsp baking powder

pinch of cinnamon

1/4 tsp salt

1/2 cup whole milk

1 large egg

1/2 tsp vanilla



Preheat oven to 350°. Generously butter a 10-inch

cast iron skillet or baking pan. In small bowl, toss

together cranberries and 1/4 cup sugar. Set aside.

In large bowl, whisk flour, baking powder, cinna-

mon, and salt. In medium bowl, whisk melted

butter, milk, egg, sugar and vanilla. Add the milk

mixture to the dry ingredients, stirring to com-

bine. Scrape batter into prepare skillet. Scatter

sugared cranberries on top evenly. Bake 25-30 min

or until golden brown. Serve warm or room temp.

*a well-watered women recipe*

## Tollhouse Pie

Preheat oven to 325° | Bake time: one hour



2 eggs

1/2 cup flour

1/2 cup sugar

1/2 cup packed light brown sugar

1 cup butter, melted

6 ounce pkg semisweet chocolate morsels

1 cup chopped pecans

Unbaked pie shell



Preheat oven to 325°

In a large bowl, beat the eggs until foamy.

Beat in flour, sugar, and brown sugar until well blended.

Blend in melted butter.

Stir in chocolate chips and nuts.

Pour into an unbaked pie shell and bake for one hour at 325°.

*a well-watered women recipe*