

Easy Sourdough Fruit Cobbler with sugar-free options

Kirby's Kabin Blog

This makes enough for an 8x8 pan.

Ingredients:

Filling:

- 1-2 c. fruit, chopped or sliced
- 1/4-1/2 c. Monkfruit (I like to use the golden for this recipe) or sugar or brown sugar

Dough batter:

- ¼ c + 2 T all-purpose flour
- ½ t. baking powder
- ¼ t. baking soda
- A good pinch of salt
- 3 T. butter
- ½ c. sourdough starter or discard

Topping: (optional)

- 1 T. melted butter
- 1 ½ t. Monkfruit or sugar

Optional toppings:

- Ice cream
- Caramel sauce
- Whipped cream

Directions:

Preheat oven to 350. Place 3 T. butter in pan and set in the oven to melt.

Mix the fruit and sweetener together and set to side.

Combine the flour, baking powder, baking soda, and salt together. Mix well.

Add in the melted butter from the pan and the sourdough starter. Stir just until combined.

Add the fruit or batter to the pan and then add the other to the top.

Drizzle the butter on top, if desired and then sprinkle with sweetener.

Bake 30-45 minutes or until golden brown.

Serve warm or cold with ice cream and toppings, as desired.