

Ingredients

- 1 stick butter or margarine
- 1 cup white sugar
- 1 cup self-rising flour (or regular flour +1 Tbsp of baking powder)
- 1 cup milk
- 1 28-oz can of fruit (not pie filling) or 1 qt home-canned fruit
- Cinnamon or nutmeg, optional

Directions

Melt butter or margarine in 9 x 11 to 13 x 9 baking dish. Combine sugar, flour, and milk. Pour into pan with melted butter. Pour the fruit of your choice with the juice over batter. Blackberries and peaches are very good. Bake 45 to 60 minutes in 350° F oven or until done. The batter will rise through the fruit.

Note: Add cinnamon or nutmeg to the batter if desired

