

# RECIPE: Resort Cobbler Topping Recipe



BY CHEF DEBBIE HIME

PREP TIME: 30 min

COOK TIME: 15-20 min

SERVES: 24

## INGREDIENTS

2 lbs butter  
2 lbs & 10 oz sugar  
3 oz baking soda  
8 eggs  
1 oz cream of tartar  
1 oz salt  
3 lbs & 3 oz cake flour  
2 lbs & 8 oz buttermilk

## INSTRUCTIONS

Preheat oven to 325 degrees. Cream the butter and sugar until light and fluffy. Slowly add eggs and mix until combined. Scrape down the mixer bowl. Alternate the buttermilk and dry ingredients and mix until combined. Scrape the bowl one last time and mix until incorporated. Crumble on top of your favorite cooked fruit or pie filling and bake for 15 -20 minutes or until golden brown. Remove from oven and let cool. Top with your favorite vanilla ice cream and enjoy!