

ZUCCHINI COBBLER

adapted from a recipe from Deb Hewison

Yield: 16-20 servings

Oven: 375 degrees

Ingredients:

- 8 cups chopped seeded peeled zucchini (app. 3 lbs)
- 2/3 cup lemon juice
- 2/3 cup sugar
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg

Crust:

- 2-1/2 cups all-purpose flour (might want to cut one cup from this)
- 1-1/2 cups sugar
- 1-1/2 cups cold butter, cubed
- 1 tsp ground cinnamon

In a large saucepan over medium-low heat, cook & stir zucchini & lemon juice for 15-20 minutes or until zucchini is tender. Add sugar, cinnamon & nutmeg; simmer 1 minute. Remove from heat & set aside.

For crust, combine flour & sugar in bowl; cut in butter until mixture resembles coarse crumbs.

Stir 1/2 cup crust mixture into zucchini mixture; press half of remaining crust mixture into greased 9" x 13" baking pan. Spread zucchini over top; crumble remaining crust mixture over zucchini.

Sprinkle with cinnamon & bake for 35-40 minutes or until golden and bubbly.