

Recipe adapted from *Midwest Living* magazine.



## Spiced Cobbler

### *Cobbler Ingredients*

6 medium pears, peeled, cored and coarsely chopped  
2 c cranberry sauce  
1 c fresh cranberries  
1/2 c packed brown sugar  
1 t pumpkin pie spice

### *Biscuit Ingredients*

3/4 c whole wheat flour  
1/4 c cornmeal  
3 T sugar  
1-1/2 t baking powder  
1/2 t pumpkin pie spice  
1/4 c cold butter  
1 egg, lightly beaten  
1/2 c pumpkin puree  
2 T half-and-half  
2 t turbinado sugar

Preheat the oven to 375F. In a large bowl combine the chopped pears, cranberries, cranberry sauce, brown sugar and 1 teaspoon of pumpkin pie spice. Mix ingredients thoroughly and transfer to a large casserole dish. Bake covered for 30 minutes.

In the meantime, sift together the flour, cornmeal, sugar, baking powder and 1/2 teaspoon of pumpkin pie spice. Next using a pastry blender cut in the butter to form large pea-size crumbs. In a smaller bowl, combine the egg pumpkin and half-and-half. Add the pumpkin mix to the flour and stir until just combined.

Remove the fruit from the oven and spoon the biscuit topping over the top. Sprinkle with the turbinado and bake for another 30-40 minutes (or until a toothpick inserted in the center comes out clean), uncovered. Serve warm with whipped cream.