

Fresh Cobbler Sauce

This is meant as a raw, sweet and spicy sauce to put on your fresh fruit.

1 tsp. Cinnamon

¼ tsp. Ginger

2 pinches Cloves

2 pinches Nutmeg

2 T. Honey or Maple Syrup (or use the fruit juice that corresponds- apple with apple juice, etc.)

4-5 large fruit such as apples, peaches, or plums.

Place honey and spices into a large bowl. Remove the pit or core of selected fruit. Dice into bite size pieces and add into bowl with spice sauce. Mix well.

Let the flavors meld into the fruit for 30 minutes and leave at room temperature for a warm treat or place in the refrigerator for a cool treat. Warming, sweet, fall treat!



Recipe by Kelly Pomeroy