

## Banana Bread Cobbler

For the topping

3/4 cup packed brown sugar

1/2 cup self-rising flour - see my note below if you don't have self-rising flour

1/2 cup melted butter

1 cup oats (quick or regular, doesn't matter)

1/2 cup chopped pecans

1/2 teas cinnamon

Mix these ingredients together and set aside. The topping will resemble granola.

For the filling

1 cup self-rising flour - see note

1 cup sugar

1 cup milk

1/2 cup melted butter

3 ripe bananas, mashed

Whisk the flour, sugar and milk together just until blended. Stir in the melted butter. Pour into a greased 8x8 pan. Drop the mashed bananas by spoonfuls over the matter. Top with the oat mixture. Bake at 350 degrees for 35-45 minutes. Cover the top with foil if it browns too quickly.

The original recipe suggested serving this cobbler with ice cream, but we all felt it was wonderful without it.

Note: If you don't have self-rising flour, don't run out to the store to get it! Just use what you have already. For every cup of flour the recipe calls for, add 1 teaspoon baking powder and 1/4 teaspoon salt. So for this recipe, you need a total of 1 1/2 cups flour, 1 cup for the filling and 1/2 for the topping. So you'll add a total of 1 1/2 teaspoons baking powder and 1/4 plus 1/8 teaspoon salt to the flour. Make sense?