

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>

Pour 1 cup of sugar over peaches and let stand. Melt butter in baking dish and let cool. Mix together in separate bowl flour, salt, 3/4 cups sugar. Milk and baking power. Add cinnamon or nutmeg (I prefer cinnamon) to taste. Spoon this batter carefully into buttered dish. Mix the fruit and sugar and put on top of batter. DO NOT STIR. After you have finished and removed meat from smoker, add wood chips and bring temp. up to 370°F and put cobbler in smoker for about 45 minutes. Enjoy!

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If you have eaten regular cobbler, it is good, but the smoke adds a flavor that will make your tongue and lips will go crazy trying to get to the next bite.

Just as you guessed, the flour mixture will rise and engulf the fruit and make a thick, sweet dough crust. If you do not put the fruit in last it does not work.

You can use any fruit you like. I some times use blueberries.

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