



Zucchini Mystery Cobbler

Try this zucchini mystery cobbler at your next potluck.

From "How to Plan a Potluck for Your Farm Home" by Lisa Kivirist

We provide free entertainment for friends whenever we serve this hearty pan of cobbler. It easily feeds a dozen people and the zucchini bakes down to an apple-like texture. If you don't say anything, folks think they're eating apple cobbler.

Filling ingredients 8 cups zucchini, peeled, seeded and chopped (about 3 lbs.) 2/3 cup lemon juice 1 cup sugar 1 tsp. ground cinnamon 1/2 tsp. ground nutmeg

Crust ingredients 4 cups all-purpose flour 2 cups sugar 1 1/2 cups cold butter (3 sticks) 1 tsp. ground cinnamon

Preparation

In a large saucepan over medium-low heat, cook and stir zucchini and lemon juice for 20 minutes or until tender. Add sugar, cinnamon and nutmeg; simmer one minute longer. Remove from heat and set aside. For crust, combine flour and sugar in a 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 a greased 9" x 13" pan. Spread zucchini mixture over top; crumble remaining crust mixture over zucchini mixture. Sprinkle with cinnamon. Bake at 375 degrees F for 35 to 40 minutes or until golden and bubbly. Serves 10 to 12.