

## Rae Sammons' Fruit Cobbler

1c – sugar

1c – self-rising flour

1c – milk

Preheat at 350.

Mix together.

Melt 1 stick of butter in a 9"x13" cake pan.

Sweeten 1 quart of berries, peaches, or etc. to taste. Add water and cook on top of the stove for 10 minutes or until tender.

Pour sweetened fruit in on top of melted butter.

Next pour sugar, flour & milk mixture on top of fruit.

Bake at 350-375 for 30-40 minutes (until golden brown).

\*You can substitute a large can (30 ounce) of fruit packed in syrup if desired.

### **About the cook:**

Rae Vaughn Sammons (July 14, 1910—November 20, 1971) was the daughter of Enoch R. Vaughn (February 22, 1870-April 19, 1969) and Elsie Bartlett (October 20, 1874-July 21, 1956). On August 1, 1928, Rae married William Lawrence Sammons (May 26, 1907-January 31, 1989), son of Charles A. Sammons (July 15, 1878-February 5, 1920) and Mary Coburn (March 9, 1881-November 30, 1919). Rae and Lawrence had 6 children: Charles Edward Sammons, Winfred Lawrence Sammons, Mary Alice Sammons, Elinor Jane Sammons, and James Frank Sammons. She also had 20 grandchildren. She was a very devoted mother and grandmother. She was a very active member and Sunday School teacher at Cherryville Missionary Baptist Church until her death at age 61.

Rae's youngest son, James Frank Sammons (November 10, 1938-July 15, 1977) is the father of my husband, David Sammons (November 1, 1951).

Submitted by Vickie Sammons