



Pineapple Cream Cheese Cobbler

Servings: 0

Ingredients

- 1 stick (1/2 cup) butter
- 1 egg, lightly beaten
- 1 cup milk
- 1 cup of all Purpose flour
- 1 cup sugar
- 2 Teaspoons baking powder
- 1/2 teaspoon salt
- 2 cans (20 oz cans) Pineapple chunks (drained)
- 8 oz cream cheese, cut into small pieces.

Directions

Directions:

Preheat oven 350 degrees.

melt butter and pour into 9 x 13 inch glass baking dish.

in a small bowl mix together the egg,milk,flour,sugar,baking powder, and salt. Pour directly over the butter in the baking dish, but do not stir.

Add the Pineapple chunks,arranging in a single layer as much as possible. Drop cream cheese pieces over pineapple chunks. Place in preheated oven and bake for 45 minutes or until top is golden brown and edges are bubbling. (crust rises up and around the fruit, but fruit will still pop a little out of top)

~Enjoy!!~

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