



Lynn demonstrates how to make a really easy dessert that uses staples that a lot of people keep on hand in their pantry. This would be great for last minute guests or to make if you want something for a quick dessert.

### Ingredients:

- 1 cup of self-rising flour
- 1 cup sugar
- 1 cup milk
- 1 stick butter
- 1 can of fruit pie filling -- any flavor

Preheat oven to 350°. Spray a baking pan with cooking spray and set aside. You can use a square baking pan or round, it doesn't make a difference.

Melt the stick of butter . Mix the flour, sugar, and milk together. Pour into the butter and then put the fruit pie filling in the mix. DO NOT MIX together once it is all in the pan. Bake at 350° for about 45 minutes or until browned.

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