

Michael's Fresh Fruit Cobbler on a Stick

Serves: 6-10

Ingredients:

- 1 cup bananas, sliced
- 1 cup strawberries, hulled
- 1 cup cantaloupe, balled or bite-sized cubes
- 1 cup red grapes
- 1 cup green apple, bite-sized cubes
- 1 (3.4 oz.) box of instant pudding, I prefer lemon
- 3 cups pretzel sticks
- 2 cups unsweetened coconut
- 1 cup vanilla sandwich cookies
- Kosher salt, for finishing

1. Place all of your fruit into a large mixing bowl and then add one package of instant pudding mix. Toss gently to coat all the fruit. Let sit to the side while you prepare the cobbler mixture.
2. Place pretzels, coconut, and cookies into a food processor. Pulse and blend until a powder is formed. Dump powder into a baking dish.
3. Create sticks of fruit and then coat with the cobbler mixture.
4. If you like salty/sweet, add a sprinkle of Kosher salt to the fruit sticks.

Notes: I like to place them in the refrigerator for an hour or so so the fruit is nice and cold on a hot summer day. You can play around with different seasonal fruits and mixtures for the cobbler powder.