

Cherry Cobbler

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Cobblers are fun pies to make—their bobbly crust toppings always come out differently, and they're fun for kids to help make.

Ingredients:

1 ½ cups all-purpose flour
½ cup white sugar
2 teaspoons baking powder
½ teaspoon salt
¼ cup butter, cubed
1 egg
¼ cup chopped pecans
¼ cup milk
1 (21-ounce) can cherry pie filling

Directions:

- 1) Preheat oven to 350°F. Lightly grease a 13-by-9-inch casserole dish.
- 2) Sift together flour, sugar, baking powder, and salt in a medium bowl; cut butter in until mixture resembles coarse breadcrumbs. Stir in egg, pecans, and milk; mix until well blended.
- 3) Spread pie filling evenly along the bottom of the prepared dish. Drop batter by the tablespoonful over top of the mixture.
- 4) Bake about 45 minutes, until crust is golden and puffy. Cool 5 minutes and serve.

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