

Cherry Cobbler

Sharon Seegmiller, MG

Ingredients for a 9-inch square pan

3 Tbs. butter, melted

1 cup all purpose flour

1/4 tsp. salt

1 tsp. baking powder

1/2 cup milk

1 cup sugar

1 Tbs. cornstarch

1 cup boiling water

3-1/2 cup fresh cherries, pitted

3/4 cup sugar



Preheat oven to 350°

1. Mix together 3/4 cup sugar, butter or margarine, flour, salt, baking powder and milk.
2. Place cherries in the bottom of a 9-inch square pan. Spread dough over cherries.
3. In a small bowl, combine 1 cup sugar and cornstarch. Stir in boiling water. Pour mixture over the dough.
4. Bake for 45 minutes. Serve warm.