



Cherry Cobbler

PREP: 40 MINUTES BAKE: 20 MINUTES
COOL: 1 HOUR OVEN: 400°F

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon (optional)
- ¼ cup butter or margarine
- 6 cups fresh or frozen unsweetened pitted tart red cherries
- 1 cup sugar
- 2 tablespoons cornstarch
- 1 egg
- ¼ cup milk
- Vanilla ice cream (optional)

1. Preheat oven to 400°F. For topping, in a medium bowl stir together flour, the 2 tablespoons sugar, the baking powder, salt, and, if desired, cinnamon. Cut in butter until mixture resembles coarse crumbs; set aside.
2. For filling, in a large saucepan combine the cherries, the 1 cup sugar, and the cornstarch. Cook over medium heat until cherries juice out, stirring occasionally. Continue to cook, stirring constantly, over medium heat until thickened and bubbly. Keep filling hot.

3. In a small bowl stir together egg and milk. Add to flour mixture, stirring just to moisten. Transfer hot filling to a 2-quart square baking dish. Using a spoon, immediately drop topping into six mounds on top of filling.
4. Bake for 20 to 25 minutes or until topping is golden brown. If desired, serve warm with ice cream. Makes 6 servings.

Blueberry or Peach Cobbler Prepare as above, except, for filling, in a saucepan combine ½ to ¾ cup sugar, ¼ cup water, and 1 tablespoon cornstarch. Stir in 5 cups fresh or frozen blueberries or unsweetened peach slices. Cook and stir until slightly thickened and bubbly.

Apple or Pear Cobbler: Prepare as above, except, for filling, cook and stir 6 cups sliced, cored, and peeled cooking apples or pears, ⅓ to ½ cup sugar and 1 tablespoon lemon juice until boiling, stirring occasionally once fruit begins to juice out; reduce heat. Simmer, covered, for 5 minutes or until fruit is almost tender, stirring occasionally. Combine 2 tablespoons water and 1 tablespoon cornstarch; add to filling. Cook and stir until thickened and bubbly.