



# Fresh Cherry Cobbler

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Prep

1 h

Cook

1 h

Ready In

2 h

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"This is a delicious cherry cobbler made with fresh cherries instead of canned. It may take a little longer to make because you need to pit the cherries, but it is well worth it when you taste the finished product."

## Ingredients

1/2 cup butter	1 cup milk
1 cup all-purpose flour	2 cups pitted sour cherries
1 cup white sugar	3/4 cup white sugar
1 teaspoon baking powder	1 tablespoon all-purpose flour

## Directions

- 1 Preheat the oven to 350 degrees F (175 degrees C). Place the butter in a 9x13 inch baking dish, and place in the oven to melt while the oven is preheating. Remove as soon as butter has melted, about 5 minutes.
- 2 In a medium bowl, stir together 1 cup of flour, 1 cup of sugar, and baking powder. Mix in the milk until well blended, then pour the batter into the pan over the butter. Do not stir.
- 3 Rinse out the bowl from the batter, and dry. Place cherries into the bowl, and toss with the remaining 3/4 cup of sugar and 1 tablespoon of flour. Distribute the cherry mixture evenly over the batter. Do not stir.
- 4 Bake for 50 to 60 minutes in the preheated oven, until golden brown. A toothpick inserted into the cobbler should come out clean.

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