

Seasonal Eating



Weeknight Cherry Cobbler

- 1 cup self-rising flour
- 1/2 cup sugar
- 1 cup milk
- 1 (15-ounce) can pitted tart red cherries
- 3/4 cup sugar
- 1/4 cup water
- 1 tablespoon self-rising flour
- 1/4 cup butter

In a 11" X 7" baking dish, mix together flour, sugar and milk. In a saucepan, mix together cherries (with liquid), sugar and water. Bring to a boil and reduce to simmer. Cook for 5 minutes, stir in tablespoon of flour until dissolved and cook until slightly thickened, another couple of minutes. Pour cherries over flour mixture in baking dish. Cut butter into small pieces and drop half on top of cherry mixture. Bake at 350 for 20 minutes. Remove and dot with remaining butter and sprinkle with sugar. Bake another 10 minutes or until lightly browned on top.