

All~American Cobbler



For those of you who say you can't make crust ~ try this one. It's foolproof and guaranteed to be flaky, moist and perfect every time

Serves 12

4 pounds tart cherries, frozen	1t cinnamon	1t salt	7T water, cold, combined with 2 ice cubes
1/4c water	1t quick~cooking tapioca	13T butter flavored Crisco ~	1T sugar
1 1/2c sugar	2c all~purpose flour	1½ sticks plus 1T	

Preheat oven to 425. Grease 13x9 baking dish. In large stockpot, stir cherries, water sugar, cinnamon and tapioca. Allow to sit at room temperature 20 minutes. Bring to boil over medium~high heat, stirring until sugar dissolves. Simmer 10 minutes. Filling should be soupy. Pour filling into prepared baking dish and set aside.

In large bowl, thoroughly stir together flour and salt. Add Crisco and mix with your hands until mixture resembles coarse meal. Measure out 7T and sprinkle over flour mixture, tossing with a fork until evenly incorporated. Gently knead until dough holds together smoothly when pressed between your fingertips. Dough should not be dry ~ add 1~2T more water if necessary.

Turn out dough onto parchment paper. Gently knead until dough holds together and is very smooth. Top with second sheet of parchment paper and roll out into rectangle 1" longer and wider than baking dish. Peel off top layer of paper and flip over onto cherry mixture. Peel off 2nd layer of paper. Using a paring knife, trim dough to ½" wider and longer than baking dish. If less juicy cobbler is desired, finely crumble pieces of dough into cherry mixture. Roll edges of crust under. Sprinkle top crust with 1T sugar.

Bake 20 minutes. Reduce heat to 375 and bake 20 minutes longer. Cool at least 1 hour.

Prepare Ahead Tip

Keep refrigerated up to 3 days. Bring to room temperature before serving.

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