

Cherry Cobbler



Personal Chef Service

Be careful ~ your family will ask for this cobbler again!

Serves 6

6c tart red cherries, pitted	1c all~purpose flour	1/2t cinnamon
1 1/4c sugar	1/4c sugar	1/4c butter, softened
1t almond extract	2T brown sugar	1t almond extract
1/4c Port	1t baking powder	1 egg, beaten
4t cornstarch		3T milk

Preheat oven to 400. In saucepan, combine cherries, sugar, almond extract, Port and cornstarch. Cook, stirring until bubbling and thickened.

Pour into 9" square baking dish.

Mix together flour, sugar, brown sugar, baking powder and cinnamon. Cut in butter until it is crumbly and resembles small peas. Mix together almond extract, egg and milk. Add to flour mixture and stir with a fork until just combined. Drop by tablespoonfuls onto cherry filling.

Place baking dish on large baking sheet and bake 25~35 minutes until browned and bubbly.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



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