

CHERRY COBLER

This recipe makes individual desserts, but can be easily transformed into a large baking dish (just increase the bake time by 10 to 15 minutes).

Serves 8

Cherry Filling:

- 6 cups (1.5 L) pitted tart cherries
- 1 1/2 cups (375 mL) sugar
- dash ground cinnamon
- 4 tbsp (60 mL) cornstarch

Cobbler Topping:

- 2 cups (500 mL) all-purpose flour
- 3 tbsp (45 mL) cornmeal
- 2/3 cup (150 mL) sugar
- 2 tsp (10 mL) baking powder
- 1/4 tsp (1 mL) salt
- 2/3 cup (150 mL) unsalted butter, cut into pieces and chilled
- 2/3 cup (150 mL) 2% milk
- zest of one lemon
- 1 tsp (5 mL) vanilla extract

For filling, bring cherries, sugar and cinnamon up to a simmer. Cook for 15 minutes, stirring often. Whisk cornstarch with 1/4 cup (60 mL) cold water and stir into cherries. Cook until thickened, then remove from heat and cool. Spoon filling into 8 individual baking dishes (6 oz/180 mL) and place them on a baking tray.

For cobbler topping, preheat oven to 375 °F (190 °C). Combine flour, cornmeal, sugar, baking powder and salt. Cut in butter until the texture of coarse meal. Blend together milk, lemon zest and vanilla and add to pastry, mixing until pastry just comes together.

Spoon dough onto fruit, leaving a little space between spoonfuls to allow for expansion as cobbler bakes. Bake for about 35 minutes, until cherry filling is bubbling and topping is cooked through (you can lift up a piece to check).

