

Cherry Cobbler

By Makinze Gore PUBLISHED: SEP 1, 2020

✔ Approved by the Delish Test Kitchen

YIELDS:

8 - 10 SERVING(S)

PREP TIME:

20 MINS

TOTAL TIME:

1 HR 45 MINS



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Ingredients

For the filling

- ☐ **2 lb.** bing cherries, halved and pitted
- ☐ **1/2 cup** granulated sugar
- ☐ **2 Tbsp.** cornstarch
- ☐ **1/2 tsp.** kosher salt
- ☐ Juice of 1 lemon
- ☐ **1/2 tsp.** almond extract

Directions

Step 1

Preheat oven to 350°. In a large bowl, combine cherries, sugar, cornstarch, salt, lemon juice, and almond extract. Let sit while making topping.

Step 2

In another large bowl, whisk together flour, sugar, baking powder, and salt. Add cold butter and cut it into flour using your hands until butter is pea sized.



- ☐ **2 cups** all-purpose flour
- ☐ **2 Tbsp.** granulated sugar
- ☐ **1 Tbsp.** baking powder
- ☐ **1 tsp.** kosher salt
- ☐ **1/2 cup** (1 stick) cold butter, cubed
- ☐ **3/4 cup** buttermilk
- ☐ Melted butter, for brushing
- ☐ Demerara sugar, for topping
- ☐ Ice cream, for serving

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Add buttermilk and mix until just combined and no dry spots remain.

Step 3

Pour cherries into a 9"-x-13" baking dish and spoon dollops of dough on top. Brush tops of dough with butter and sprinkle with demerara sugar.

Step 4

Bake until tops are golden and sauce is bubbling, about 1 hour. Let cool 15 minutes before serving.

Step 5

Serve with ice cream, if desired.



