

Cherry Cobbler (Original Recipe)

Course: Dessert

Cuisine: American

Prep Time: 10 minutes

Cook Time: 50 minutes

Total Time: 1 hour

Servings: 8 servings

Calories: 291kcal

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Ingredients

- 1 1/4 cup granulated sugar, divided
- 1 cup all-purpose flour
- 1/2 teaspoons baking powder
- 1/2 teaspoon Salt
- 1 cup whole milk
- 1/2 cup butter melted
- 3 cups fresh cherries pitted

Instructions

1. Adjust oven rack to middle position and preheat oven to 350 degrees. Grease a 9-inch round baking dish with nonstick spray.
2. In a medium bowl, stir together 1 cup of the sugar, flour, baking powder, and salt. Add the milk and stir until smooth.
3. Add the melted butter and stir until smooth. Pour the batter into the greased baking dish. Scatter the top with the cherries.
4. Sprinkle 1/4 cup of sugar evenly over the top. Bake until edges are golden and crispy, 50-60 minutes.
5. Serve warm topped with whipped cream or ice cream, if desired.