



CHERRY COBBLER

- 1 1/2 Quarts Cherries
- 1 Cup Sugar
- 3 Tablespoons Cornstarch
- 4 Drops Almond Extract
- 1 Cup Flour
- 1 1/2 Teaspoons Baking Powder
- 1/4 Teaspoon Salt
- 1 Teaspoon Sugar
- 3 Tablespoons Butter
- 1/3 Cup Milk

DIRECTIONS

1. Wash, stem and pit cherries. Place in an even layer in a glass baking dish.
2. Mix 1 cup sugar and cornstarch thoroughly.
3. Sprinkle over cherries, then sprinkle extract.
4. Sift flour, measure and resift with baking powder, salt and 1 teaspoon sugar.
5. Sift twice more.
6. Cut in butter with a pastry blender.
7. Add milk all at once.
8. Stir with a fork until dough is stiff.
9. Turn out onto a lightly floured board and knead quickly and lightly 8 times.
10. Roll to a rectangle to fit casserole.
11. Cut slashes to vent. Lay over top of cherries, trim and flute edges.
12. Bake in a 425 degree oven for 20 minutes.
13. Reduce heat to 325 degrees and bake 10 minutes longer.