

## **SOUR CHERRY COBBLER**

**SOURCE: SAVEUR**

*(Mary Drennan, from her mom's copy of Cracker Crumbs: 60's Woman's Society of Christian Service of the First Methodist Church of DeLand FL)*

### **INGREDIENTS:**

6 C pitted sour cherries (preferably fresh)  
1 C sugar  
1 C flour  
2 tsp baking powder  
1 egg, lightly beaten  
6 TBS butter, melted

1. Preheat oven to 400° F. Put cherries + 3 TBS of the sugar into medium saucepan. Heat over medium-low heat, gently stirring occasionally till sugar dissolves & cherries are warmed through (8-10 minutes).
2. Meanwhile, combine flour, baking powder & 3/4 C sugar in medium bowl. Stir in egg with fork, then use fingers to work in egg till topping is crumbly - set aside.
3. Put cherry mixture into 8x8" baking dish - scatter topping over it in an even layer. Drizzle melted butter over topping & sprinkle remaining 1 TBS sugar on top. Bake till topping is golden brown (15-20 minutes). Set aside on rack to cool briefly before serving, or serve at room temperature.