

CHERRY COBLER

“Recipe by M. Anderson”

Ingredients

3 cups pitted sweet cherries
½ cup sugar
3 tablespoons water
1 cup flour
2 tablespoons shortening
2 teaspoons baking powder
3/8 cup milk

Directions

- Spread fruit in bottom of square cake pan
- Sprinkle sugar and water over fruit
- Mix flour, baking powder, shortening and milk
- Spread flour mixture over top of fruit and sugar
- Bake at 400 degrees for 40 minutes

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