

SUZY AND CLARK NEAL'S

## *Cherry Cobbler*

SERVES: 6-7



### FILLING:

2 (21 oz) cans cherry pie filling  
1/2 cup light brown sugar  
2 tbsp maple syrup  
1 tsp vanilla  
pinch of salt

### TOPPING:

1 1/2 cups self-rising flour  
2 tbsp granulated sugar  
1 1/4 cups heavy whipping cream  
2 tbsp butter, unsalted, melted  
1 tbsp turbinado sugar  
non-stick spray, for greasing pan  
vanilla ice cream, for serving

1. Preheat oven to 375°F. Spray a 9" round cake pan or 9x9 baking dish with non-stick spray.
2. Stir together all filling ingredients in a medium mixing bowl. Pour into prepared pan, and set aside.
3. In a small bowl, whisk together flour and granulated sugar. Use a spoon to stir in heavy whipping cream to make a sticky dough.
4. Use two tablespoons to spoon the sticky dough into 16-18 equal dollops, adding one at a time to the top of the filling.
5. Brush the top of the cobbler with melted butter, then sprinkle with turbinado sugar.
6. Bake on the middle rack for 25-30 minutes or until the top is golden brown, and the filling is bubbling.
7. Remove from the oven, cool slightly, and serve with vanilla ice cream, if desired.

### Chef Note:

1. Keep your oven clean by placing a foil-lined baking sheet on the bottom rack of your oven.