



**CAMP  
SOUTHERN  
GROUND**

## CHERRY COBBLER

### INGREDIENTS

#### Sweet Biscuit Topping:

- 1 cup flour
- 1 tsp baking powder
- 1/4 cup +2 TBSP sugar divided
- 3 TBSP cold butter
- 2 TBSP buttermilk
- 1 egg

#### Cherry Filling:

- 4 cups pitted Bing cherries, frozen or fresh

### INSTRUCTIONS

1. Preheat the oven to 375°.
2. Put cherries in a heavy bottom saucepan. Mix water and the cornstarch together, pour over cherries and add the sugar.
3. Cook over medium heat, stirring constantly until cherry mixture gets thick.
4. Once the mixture is thickened up, add 1-2 tsp of lemon juice, cover and keep warm until ready to use.
5. Mix the flour, 1/4 cup sugar, and baking powder together.
6. Cut in the cold butter.
7. Mix the eggs and buttermilk together and quickly stir into the flour mix. Toss until the dough comes together but keep it light and fluffy.
8. Pour the hot cherry mixture into a 2-1/2 quart baking dish, and use a fork to drop pieces of the dough on top of the cherries.
9. Sprinkle dough with the remaining sugar.
10. Bake for 20 -25 minutes or until the dough is baked through.
11. Serve hot or cold, with ice cream or whipped cream. Enjoy!

