

Cherry Cobbler (a.k.a. Cherry Plop Pie)

*from **In Our Grandmothers' Kitchens***

Ingredients:

for the fruit base:

1/2 cup sugar
2 tablespoons cornstarch
4 cups pitted cherries
2 tablespoons lemon juice

for the cobbler crust:

1 cup flour
2 tablespoons sugar
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup (1/2 stick) butter
1/4 cup milk
1 egg, beaten

for the topping:

sparkling sugar as needed

Instructions:

Begin by making the base. Combine the sugar and cornstarch in a smallish nonreactive pot. Stir in the cherries and lemon juice. Cover this mixture and let it sit for a while until the cherries juice up. (Half an hour should do!)

Preheat the oven to 400 degrees. Butter a 1-1/2 quart casserole dish.

Uncover the cherry mixture and bring it to a boil, stirring occasionally. Boil, stirring gently, for 1 minute. Remove the fruit from the heat. Spread the cherry mixture in the prepared baking dish.

To make the crust whisk together the flour, sugar, baking powder, and salt. Cut in the butter, but don't overdo the process. You should still have tiny pieces of butter in the mixture.

Whisk together the milk and egg. Add them to the dry ingredients, and mix just until moist. Drop this mixture onto the fruit mixture, and spread it around to cover the fruit. Sprinkle sparkling sugar on the top for crunch and glow.

Bake until lightly browned, 20 to 25 minutes. Serves 8.