

Skillet Cherry Cobbler



This is a quick, very easy recipe for a luscious cherry cobbler. It is prepared and baked in a cast iron skillet. The biscuit topping is perfect, golden brown and tender with a crunch of turbinado sugar, serve warm with vanilla ice cream!

Ingredients:

- 1 cup of granulated sugar
- 1/4 cup plus 1 scant Tbs of cornstarch
- 4 cups of canned tart cherries, drained
- 1 tsp of vanilla extract
- 1 scant tsp of almond extract
- 1 1/2 cups of all purpose flour
- 6 Tbs of granulated sugar
- 1 1/2 Tbs of baking powder
- 1/4 tsp of baking soda

- dash of salt
- 3/4 cup of buttermilk
- 4 Tbs of butter, melted
- 1 heaping Tbs of turbinado sugar (raw sugar)

Directions:

Preheat the oven to 400°

Lightly grease a 10" cast iron skillet with butter, in a small bowl, stir together the sugar and cornstarch. Place the cherries in the skillet along with mixed sugar & cornstarch and the vanilla and almond extract, cook and stir over medium heat for 3 – 4 minutes or until it just starts to thicken.



Turn the heat off.



For the topping, in a large bowl, stir together the flour, sugar, baking powder, baking soda and salt. Then add in the buttermilk and the melted butter, stir until just combined.



Drop by spoonful on top of the cherry mixture about 1/2 inch apart, you probably won't use it all. Now just sprinkle the turbinado sugar on the



topping.



Bake for 30 – 35 minutes until



lightly golden.

with vanilla ice cream or frozen yogurt. Delish!

Serve warm

Note to cooks: You can make this in a casserole dish also, around 10 – 12 inches in diameter. Make the cherry mixture in a saucepan, then pour into your buttered casserole dish and proceed. Also, cinnamon is a tasty addition to the topping, about 1 tsp.