




SHOPPING LIST

- Cherries, pitted
(about 12 cups)
-  Unsalted butter
- Milk
- Vanilla ice cream or
whipped cream
- Sugar
- Cornstarch
- Ground allspice
- Vanilla extract
- All-purpose flour
- Baking powder
- Salt

NOTES:

Bring Back
the Potluck

DESSERT

Fresh Cherry Cobbler

Serves 12

Cherries can vary in sweetness considerably depending on variety and ripeness, so start with the lower amount of sugar suggested below and taste the mixture before baking. If you find it too tart, add more sugar a few tablespoons at a time.

CHERRY FILLING:

- 1 1/2 to 2 cups sugar*
- 3 tablespoons cornstarch*
- 1/4 teaspoon ground allspice*
- 4 1/4 pounds cherries, pitted (about 12 cups)*
- 2 teaspoons vanilla extract*

BISCUIT:

- 4 cups all-purpose flour*
- 4 teaspoons baking powder*
- 1 1/2 teaspoons salt*
- 1/2 cup plus 1 teaspoon sugar*
- 2 1/2 sticks (20 tablespoons) 365 Everyday Value™ Unsalted Butter, cold, cut into 1/2-inch cubes*
- 1 1/2 cups 365 Everyday Value™ Whole Milk*
- Vanilla ice cream or whipped cream for serving*

Preheat oven to 425° F. Butter a 4-quart baking dish.

To make filling, whisk together 1 1/2 cups of the sugar, the cornstarch and allspice in a large bowl. Add cherries and vanilla and toss to combine. Taste and add more sugar if mixture is too tart. Spread cherry mixture in baking dish; bake on middle rack of oven until bubbling, 10 to 15 minutes.

While the fruit is baking, make biscuit dough. Whisk together flour, baking powder, salt and 1/2 cup of the sugar in another large bowl. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Add milk and stir just until a soft dough forms.

Remove fruit from oven and reduce oven temperature to 400° F. Scoop up dough in 1/3-cup measures and drop over cherries, making 12 mounds. Sprinkle remaining 1 teaspoon sugar over dough. Bake on middle rack of oven until biscuits are golden brown, 25 to 30 minutes. Serve warm with ice cream or whipped cream.