

CHERRY COBBLER

- 6 cups pitted fresh cherries**
(about 2½ pounds)*
- 1½ cups sugar, divided**
- 3 tablespoons cornstarch**
- ½ cup water**
- ½ teaspoon red liquid food coloring**
(optional)
- 3 tablespoons butter or margarine**
- 1 tablespoon grated lemon rind**
- ¼ teaspoon almond extract**
- 1 cup all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- ½ cup milk**
- ¼ cup butter or margarine**
- 1 teaspoon vanilla extract**
- 1 large egg**
- Ice cream**

• **BRING** cherries, ¾ cup sugar, cornstarch, ½ cup water, and, if desired, food coloring to a boil in a medium saucepan, stirring constantly. Boil, stirring constantly, 1 minute. Remove from heat; stir in 3 tablespoons butter, lemon rind, and almond extract. Pour into a lightly greased 11- x 7-inch baking dish.

• **COMBINE** remaining ¾ cup sugar, flour, baking powder, and salt in a large mixing bowl. Add milk, ¼ cup butter, and vanilla, and beat at medium speed with an electric mixer 2 minutes. Add egg, and beat 2

more minutes. Spoon batter evenly over cherry mixture.

• **BAKE** at 350° for 40 to 45 minutes or until golden, shielding with aluminum foil during the last 10 minutes to prevent excessive browning, if necessary. Cool in dish on a wire rack 15 to 20 minutes. Serve warm with ice cream. **Yield:** 6 servings.

Prep: 30 min., Bake: 45 min., Cool: 20 min.

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*3 (14.5-ounce) cans pitted tart red cherries can be substituted. Drain cherries, reserving ½ cup juice. Substitute reserved juice for ½ cup water.