



Cinnamon Spiced Cherry Cobbler
Indiana inspired Clabber Girl Company

Biscuit Topping:

- 1 cup all-purpose flour
- 2 Tablespoons granulated sugar
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon ground cinnamon
- 1/4 cup unsalted butter, cut up
- 1 egg
- 1/4 cup milk or unsweetened almond milk

Cherry Blueberry Filling:

- 1 (21 oz.) can cherry pie filling/topping
- 3 cups fresh blueberries, washed
- 2 Tablespoons water
- 2 teaspoons granulated sugar
- 1/8 teaspoon ground cinnamon

Preheat oven to 400 degrees F.

Prepare Biscuit Topping:

- In a medium bowl, stir together flour, granulated sugar, baking powder, salt, and cinnamon. Cut in butter until mixture resembles coarse crumbs.
- In a small bowl, stir together egg and milk. Add to the flour mixture, stirring just to moisten.:

Prepare Cherry Blueberry Filling:

- In microwave-safe medium size bowl, stir cherry pie filling with blueberries; add water; stir to combine.
- Cook in microwave at high power until hot for several minutes. Stir occasionally.
- Place hot filling in a 2-quart square baking dish or large pie pan.
- Using a spoon or cookie scooper immediately drop biscuit batter into 6 mounds on top of filling.
- Combine the 2 teaspoons granulated sugar and cinnamon; sprinkle over biscuits.
- Bake in preheated oven for about 20 to 25 minutes or until biscuits are lightly browned.
- Cool in pan on a wire rack for about 1 hour. Serve warm.
- If desired, top with a dollop of whipped cream.

Serves: about 6 desserts

Cook's Note: Do not overmix your biscuit dough or they will be tough. Make biscuits about the same size and space them equally on the filling.

Recipe Inspired by: Clabber Girl Corporation and *Better Homes & Gardens new cookbook*, 15th edition.

About the Recipe: Cobblers have many different styles. They are usually topped with a biscuit or cake-like topping that is over a fruit filling. Classic recipes like this one use a light biscuit dough that is dropped over the fruit topping and resembles a cobbled road.