

# Cherry Cobbler



## Servings: 8

*4 cups sweet cherries, pitted*

*1/4 cup all-purpose flour*

*1 cup sugar*

*For the Topping:*

*1 cup all-purpose flour*

*1/4 cup sugar*

*1 teaspoon baking powder*

*1/4 teaspoon ground cinnamon*

*1 large egg*

*1/4 cup milk*

*2 tablespoons olive oil*

Spray a 8x8-inch baking dish with non-stick cooking oil.

In a large bowl mix together cherries, all-purpose flour, and sugar. Pour into the baking dish.

For the Topping:

In a large bowl mix together all-purpose flour, sugar, baking powder, and cinnamon. Add the egg, milk, and olive oil. Mix until completely combined.

Drop the batter by tablespoonfuls covering as much of the cherries as possible (The cherries will not be completely covered.)

Bake in a 375°F oven for 35-40 minutes until the top is golden brown and the cherries are thickened and bubbly.

Let cool for 10 minutes before serving.

Enjoy!

---

Per Serving (excluding unknown items): 284 Calories; 5g Fat (14.0% calories from fat); 4g Protein; 59g Carbohydrate; 2g Dietary Fiber; 24mg Cholesterol; 58mg Sodium; 42g Total Sugars; trace Vitamin D; 69mg Calcium; 1mg Iron; 212mg Potassium; 113mg Phosphorus. Exchanges: .