



Gammy's House Recipes

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CHERRY COBLER

Ingredients :

2 c. sugar
2 tbsp. melted butter
1/2 tsp. salt
1 c. sweet milk
1 tsp. vanilla extract
2 c. Gold Medal all purpose flour
4 tsp. baking powder
2 c. pitted tart cherries
1 1/2 c. boiling water

Preparation :

Preheat oven to 375 degrees. In a mixing bowl, cream together 1 cup sugar, butter, salt, milk and vanilla. Sift together flour and baking powder. Add to creamed mixture and mix thoroughly. Spread in a 9 x 13 inch baking pan. Scatter cherries over batter. Sprinkle remaining cup of sugar over cherries. Pour boiling water over ingredients in pan. Bake 25 to 35 minutes. Serve warm and top with vanilla ice cream. Serves 8.