



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

GRANDMA HARVEY'S CHERRY COBBLER



Scrumptious old-style cobbler from Gotelli & Sons Farms' grandmother.



01 HR 20 MINS



Serves 6 to 8



Featuring

[Gotelli Farms](#)

INGREDIENTS

- 3/4 cup sugar
- 3 tablespoons melted butter
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup milk
- 2 cups or more pitted cherries
- 1 cup sugar
- 1 tablespoon cornstarch
- 1 cup boiling water

METHOD

Mix 3/4 cup sugar, butter or margarine, flour, salt, baking powder, and milk together into a loose dough. Place cherries in the bottom of a 9-inch square pan. Spread dough over cherries.

Combine 1 cup sugar and cornstarch. Stir in boiling water. Pour mixture over the dough. Bake at 350°F for 45 minutes. Serve warm.

Recipe: Gotelli & Sons Farm