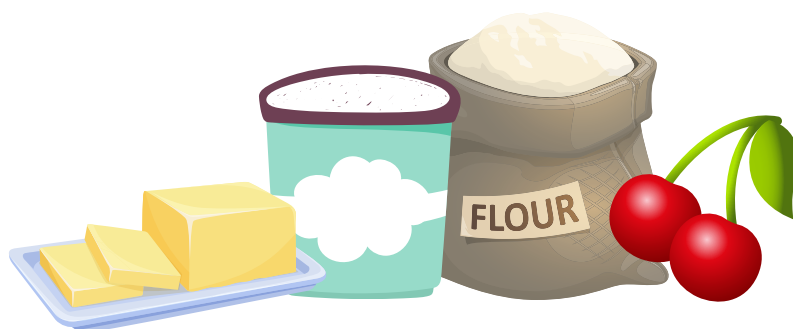




Cherry Cobbler with Ice Cream



Prep Time: 10 minutes Cook Time: 25 minutes Makes: 4 servings

INGREDIENTS

FOR THE FILLING:

- Cooking spray
- 3 cups (430 g) cherries, pitted
- 2 tablespoons unbleached flour

FOR THE PASTRY

- $\frac{2}{3}$ cup unbleached flour
- $\frac{1}{3}$ cup almond flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 4 tablespoons butter, unsalted cut into small pieces
- $\frac{1}{3}$ cup buttermilk

FOR SERVING:

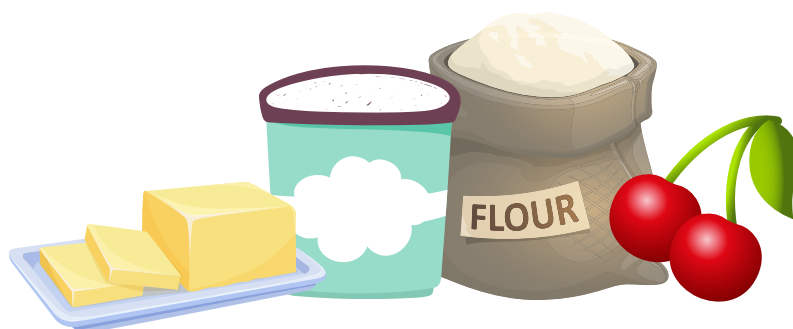
- 4 scoops of vanilla ice cream

DIRECTIONS

- **PREHEAT** oven to 375 degrees. Spray the baking dish with baking spray.
- **COMBINE** the pitted cherries and flour in a medium mixing bowls.
- **TOSS** cherries in the bowl to distribute the flour evenly. **MIX** with fork to ensure flour is thoroughly distributed.
- **POUR** the cherries into the baking dish so they form an even layer across the dish. Set aside.
- **COMBINE** the flours, sugar, baking powder and soda in a medium mixing bowl.
- **CUT** the butter into the flour with fingertips or a pastry cutter until the mixture has pea-sized clumps.



Cherry Cobbler with Ice Cream



DIRECTIONS CONTINUED

- **POUR** half the buttermilk into the mixture. Work the liquid into the dough with your hands, adding additional drops of buttermilk just until the mixture forms a cohesive dough.
- **SPREAD** and distribute the dough topping on top of the cherries until most of the cherries are covered.
- **BAKE** until the top is golden brown; approximately 25 minutes.
- **SERVE** warm in bowls or plates topped with a scoop of ice cream.

TIP

- If you don't have a cherry pitter, simply spread out the cherries onto a cutting board. Cover with a kitchen towel. With a rolling pin or kitchen mallet, beat the cherries so you can start to feel their pits under the towel. Remove the towel and squeeze out the pits.