

Our State eats

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Cheerwine Cherry Cobbler

Yield: 6 to 9 servings.

For the filling:

- 1 to 2 pounds fresh cherries, pits and stems removed**
- 2 (12 ounce) Cheerwine sodas — regular, not diet**
- ½ teaspoon cocoa**
- ½ teaspoon almond extract**

For the topping:

- 1 cup self-rising flour**
- ½ cup brown sugar**
- ½ cup granulated sugar**
- 1 egg, slightly beaten**
- 1 tablespoon cornstarch**
- ½ stick unsalted butter, melted**

Preheat oven to 350°.

Place cherries in a colander and rinse under cold running water. Remove stems and pits. Split the cherries for best results.

Place cherries in a small sauce pot over medium heat. Add 2 bottles of Cheerwine soda. Add cocoa and stir well. Let simmer until syrup has reduced to about one cup liquid. Remove from heat and stir in almond extract.

Generously butter a 2 quart casserole-baking dish. Pour the cooked cherry mixture into the casserole dish.

Place flour and cornstarch in a sifter, and sift into a large mixing bowl. Add brown sugar. Add granulated sugar. Whisk dry ingredients together.



Add one whole egg to center of dry ingredients. Break egg with a fork and continue to stir until ingredients are mixed well and crumbly. Use your fingers and break apart any large lumps that may have formed. Spread the topping evenly over the cherries. Melt the butter and drizzle over the topping.

Bake at 350° degrees for about 30 minutes or until crust tests done with a toothpick. Remove from oven and place on wire rack to cool. Serve warm, topped with ice cream or whipped topping if desired.

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