

Cherry Cobbler: EDMH's Chef Phil Cade

- Cherry pie filling 1qt + ½ cup
- Unbleached flour ½ cup + 1 1/3 Tbsp
- Brown sugar ¼ cup + 3 Tbsp
- Oatmeal ¼ cup + 3 Tbsp
- Unsalted butter ¼ cup + 1 1/3 Tbsp

In a mixing bowl combine ½ cup flour, ¼ cup brown sugar, cherry filling

Place mixture in a casserole pan

Topping: combine cinnamon, rest of flour, brown sugar, and oatmeal in a mixing bowl.

Using a paddle attachment, slowly blend ingredients together, then gradually drizzle melted butter with the oatmeal mix

Bake at 350 degrees for about 35 min or until top of cobbler turns brown and bubbly

Internal temperature should reach 165 degrees