



Cherry Cobbler

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Yields: 6 servings
Serving Size: 145 g
1.1 g protein per serving
346 calories per serving

Ingredients:

- 4 c Cherries, frozen
- 1/2 c Brown Sugar
- 1 tsp Vanilla Extract
- 1 tsp Almond Extract
- 1/8 tsp Salt
- 2 tsp Cornstarch

Topping

- 1 1/2 c Cambrooke MixQuick Baking Mix, gently packed
- 30 g Instant Vanilla Pudding, dry mix only
- 6 TBSP Butter, cold, sliced thin

Directions:

1. Preheat oven to 350 degrees. In a 10 inch cast iron skillet add all the cherries, brown sugar, vanilla extract, almond extract, and salt. Place skillet over medium heat and cook until heated through and sugar has dissolved. Bring to a boil. Add the cornstarch and stir well. Cook until thickened. Remove from heat.
2. In a medium bowl add the MixQuick and pudding mix and gently mix to combine and break up lumps. Dump the mix over the cherry filling and spread evenly to cover. Place slices of cold butter all over the topping. Bake in oven for 30 minutes. Remove and let cool for 5 minutes. Serve warm with your choice of nondairy ice cream.