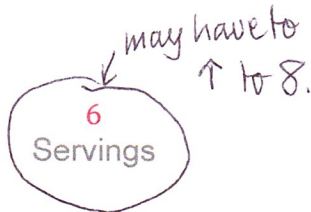




## Black Forest Cobbler

20 MIN  
Prep Time

60 MIN  
Total Time



### Ingredients

- 1/2**  
cup sugar
- 1** tablespoon cornstarch
- 7** cups pitted red tart cherries, (about 2 pounds)
- 1/4**  
teaspoon almond extract
- 3/4**  
cup Gold Medal™ all-purpose flour
- 1/4**  
cup baking cocoa
- 1** tablespoon sugar
- 1 1/2**  
teaspoons baking powder
- 1/2**  
teaspoon salt
- 3** tablespoons butter or margarine
- 1/2**  
cup milk
- Cream or ice cream, if desired

### Directions

#### Directions

- 1.** Heat oven to 400°F. Mix 1/2 cup sugar and the cornstarch in 2-quart saucepan. Stir in cherries. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in almond extract. Pour into ungreased 2-quart casserole; keep hot in oven.
- 2.** Mix flour, cocoa, 1 tablespoon sugar, the baking powder and salt in small bowl. Cut in butter, using pastry blender or crisscrossing 2 knives, until mixture looks like fine crumbs. Stir in milk. Drop dough by 6 spoonfuls onto hot fruit mixture.
- 3.** Bake uncovered 25 to 30 minutes or until topping is set. Serve warm with cream. Substitution

#### Notes

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### Tips

### Nutrition Information