

MAKE IT!

Christmas Cherry Cobbler

INGREDIENTS

- ¾ cup sugar, divided
- 1 bag **American Spoon Biscuit Mix**
- 1 stick (4oz) cold butter, cut into small cubes
- ½ cup buttermilk or whole milk (if using whole milk, add ¼ teaspoon apple cider vinegar)
- 2 jars **American Spoon Christmas Cherries**
- 1 tablespoon cornstarch

INSTRUCTIONS

1. Heat oven to 350 degrees. Place Biscuit Mix and ½ cup of the sugar in a large bowl and stir to combine. Using a pastry cutter or your fingers, work the cubes of butter and Biscuit Mix together to form a flaky meal. Add the buttermilk and gently stir until the liquid is just incorporated. Set cobbler mix aside to rest.
2. Grease a 2-quart baking dish with butter or baking spray. Add the two jars of Christmas Cherries to the baking dish. Combine the remaining ¼ cup sugar and cornstarch and stir, then mix into the cherries. Using a large serving spoon, place ¼ cup sized dollops of cobbler topping over the cherries.
3. Bake for 45-50 minutes, until the fruit filling is bubbling up and the biscuit topping is golden brown. Remove from oven and let cool. Serve still warm with a scoop of ice cream.

