

Cherry Cobbler

Even though I try to eat well most of the time, every now and again I long for something homemade with the ingredients of the season. With my husband being a cherry fan, I decided to make this cherry cobbler (and realized I have never made one before).



Canned cherry filling doesn't do it for me~~way too sweet with an unnatural thick, gelatinous consistency. However, true fresh fresh sour cherries are never available here. After doing some research, this recipe from [Cooks Illustrated](#) (obtained from [GroupRecipes.com](#)) has apparently been rated the best cherry cobbler recipe. Using [Trader Joe's Morello cherries](#) in a jar, this cobbler is full of flavor and not too sweet. However, you can adjust the sugar if you like your dessert on the sweeter side.



You make the biscuits first in a food processor combining the flour, sugar, baking soda, salt and then the butter. Add [buttermilk](#). The recipe says to use a spring loaded ice cream scoop to measure out the biscuit dough, which I do not have. A regular ice cream scoop or large spoon will do.



While the biscuits bake, you then make the cherry syrup using the cherry juice, wine, cinnamon stick, sugar, cornstarch and salt. If you want to minimize the red wine flavor, I imagine you could just boil it down longer. My version had a distinct red wine essence, which I really liked. However, my 16 year old daughter wrinkled her nose a bit at it at first...as she does not like the smell of wine (yay!)



Arrange the biscuits in 3 rows of 4 over the filling. Bake the cobbler until it is bubbling and the biscuits are golden brown.



I served it with freshly made whipped cream (another indulgence!). This was absolutely delicious. For an extra kick, you could drizzle it with [Chambord](#), which up until this post I thought was a cherry based liqueur~~it is actually a black raspberry liqueur, but works too!!



I know my friend, Sam, will be sending me the calorie count on this shortly!!!! Not only is this a beautiful dessert but delicious too!

Mary

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