

UNC PEAR & DRIED CHERRY COBLER

SERVES 10 | CONTAINS WHEAT & MILK | VEGETARIAN

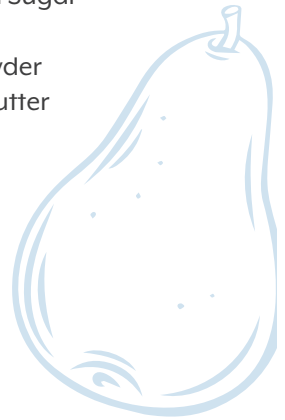


FRUIT MIXTURE

| | |
|---------|-----------------|
| 3.5 lbs | Pears |
| ½ cup | Brown Sugar |
| ¼ tsp. | Ground Cinnamon |
| 3 tbsp. | Water |
| 3 tbsp. | Cornstarch |
| 1 tbsp. | Lemon Juice |
| ¼ cup | Dry Cherries |

TOPPING

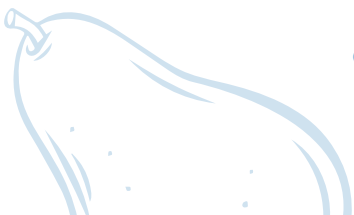
| | |
|---------|-------------------|
| 1 cup | All-purpose Flour |
| 1 cup | Granulated Sugar |
| 1 cup | Milk |
| 2 tsp. | Baking Powder |
| ½ cup | Unsalted Butter |
| 1 pinch | Salt |



DIRECTIONS

1. Preheat oven to 350 degrees.
2. Peel, core and cut pears in chunks. *Note: Cutting the pears in chunks works best, they make good sized bites and hold their shape well after baking.*
3. Transfer fruit to a bowl, add dry cherries, lemon juice and sprinkle with brown sugar and cinnamon.
4. Mix water with cornstarch until well dissolved and pour over pears. Mix lightly and reserve.
5. Cut butter into cubes and melt in 9×9 pan in oven.
6. In a medium bowl, mix flour, sugar, milk, baking powder and salt. Mix well.
7. Take out the pan with the melted butter and pour batter mixture over it making sure it spreads mostly evenly.
8. Spoon pears (with the juice) over it. Do not mix.
9. Bake for 40-45 minutes.

Serve & Enjoy!



CDS