



Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



Cherry Cobbler

- 1/4 pound of butter
- 1 cup sugar, plus 1/2 cup for topping
- 1 cup flour
- 1 teaspoon baking powder
- 1 pinch salt
- 1/2 cup milk
- 1 medium can of red cherries

Preheat oven to 350°F.

Melt butter in Chantal's Saute & Serve pan.

Mix sugar, flour, baking powder, salt and milk together thoroughly and pour over melted butter in Saute & Serve. Add cherries and juice. Sprinkle remaining 1/2 cup of sugar on top and bake for 1 hour and 15 minutes at 350°F.