

# Mel's Adult Cherry Cobbler

## Ingredients

1 lb fresh pitted cherries  
½ cup Kirsch,  
½ cup brandy  
1 cup all-purpose flour  
1 ¼ cups light brown sugar, divided  
1 cup milk  
2 teaspoons baking powder  
1/8 teaspoon salt  
1/2 cup butter, melted  
½ cup sliced almonds  
Optional: vanilla ice cream or whipped cream



## Preparation

Bring cherries to a boil in a saucepan over medium heat with brandy and kirsch, remove from heat. Mix flour, one cup sugar, milk, baking powder and salt in a medium bowl. Add melted butter and mix thoroughly. Fill the ramekins with cherry mixture, spoon topping over cherries, sprinkle with sliced almonds and remaining sugar.

Bake at 400 degrees for 20 to 30 minutes.(until the topping is golden brown) Serve warm with ice cream or whipped cream, if desired.

**Did you know that when you sprinkle the topping on, it is supposed to look like cobble stones hence the name?**