



## Apple Cherry Cobbler with Flaky Biscuit

A cobbler is a deep-dish fruit pie that gets its name from its delectable, "cobbled" biscuit topping. This one, filled with apples and cherries, is a year-round staple that absolutely never disappoints.

30-40 minutes

4 servings

440 calories per serving

# Plated.

## Ingredients

**1/4 cup unsalted butter**  
**2 Gala apples**  
**1 cup cherries**  
**1 cup flour, divided**  
**1/2 cup granulated sugar, divided**  
**1/2 teaspoon baking powder**  
**1 aluminum tin**

## You'll Need

**3 tablespoons water**  
kosher salt  
baking sheet

## Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Not-so-secret secret: Cold butter equals a light, flaky biscuit topping for your cobbler, thanks to the steam released (and fluffiness created) in the oven. Try to work quickly when you're making the topping so the butter doesn't have time to warm up.



### 1. Prepare Ingredients

Preheat oven to 425°F. Cut **butter** into small cubes, add to a plate, and place in refrigerator to chill until ready to use (see Recipe Tip). Rinse **apples** and cut into  $\frac{1}{4}$ -inch dice, discarding cores. Place **diced apples** in aluminum tin, reshaping if bent.



### 4. Assemble and Bake Cobbler

Pull off 1-inch pieces of **topping**, flatten slightly, and space evenly over filling in tin. Place **cobbler** on a baking sheet and bake until fruit is bubbling and topping is golden, 30-35 minutes. While cobbler bakes, get ahead on cleaning!

### 2. Make Filling

Add **cherries**, **1 tablespoon flour**, and **2 tablespoons sugar** to tin with apples and toss to coat fruit.



### 5. Plate Cobbler

Remove **cobbler** from oven and set aside to cool and for fruit to set before digging in. Enjoy your sensational fruity dessert!