

## Layered Cherry Cobbler The Perfect Sweet & Fluffy Dessert

Few desserts hit that cozy-sweet spot like a warm,



OVEN  
**350°F**

TIME  
**15 min**

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### INGREDIENTS

? Cherry Filling:

2 cups fresh or frozen cherries

... cup granulated sugar

1 tbsp cornstarch

1 tsp lemon juice

‰ tsp vanilla extract

? Cobbler Batter:

1 cup all-purpose flour

‰ cup granulated sugar

‰ tsp baking powder

... tsp salt

... tsp cinnamon

... cup unsalted butter, melted

‰ cup milk

... tsp almond extract (optional)

### DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Lightly grease a 9-inch baking dish with butter or cooking spray.
3. Make the Cherry Filling: In a mixing bowl, combine:Cherries, ... cup sugar, cornstarch, lemon juice, and vanilla extract.
4. Stir well and pour into the prepared baking dish.
5. Mix the Cobbler Batter: In a separate bowl, whisk together:Flour, ‰ cup sugar, baking powder, salt, and cinnamon.
6. Add melted butter, milk, and almond extract (if using).
7. Stir until smooth and well combined.
8. Assemble: Spoon the batter evenly over the cherry filling.
9. Gently spread with the back of a spoon to cover the surface.
10. Bake: Bake for 30-35 minutes, until the top is golden brown and a toothpick inserted in the center of the batter comes out clean.
11. Cool and Serve: Let cool for 5-10 minutes.
12. Serve warm, ideally with a scoop of vanilla ice cream or a dollop of whipped cream.

### SWAPS & NOTES

Cherries: Use frozen (thawed) cherries when fresh aren't in season.

You can also mix in berries or peaches.

Almond Extract: Optional but highly recommended-it enhances the cherry flavor.

Butter: Can sub with vegan butter for dairy-free versions.

## TIPS FOR SUCCESS

Don't overmix the batter -just combine until smooth to keep it light and fluffy.

Spread batter carefully so you don't mix it into the cherries.

If using frozen cherries, thaw and drain well to prevent excess moisture. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/layered-cherry-cobbler-the-perfect-sweet-fluffy-dessert/>