

Cherry Cobbler II

Donna Pawlikowski

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*6 tablespoons butter or
margarine
1 cup all-purpose flour
2/3 cup coarsely chopped
nuts
1/3 cup packed dark brown
sugar
3/4 teaspoon ground
cinnamon
1/4 teaspoon ground
allspice
1 can (21 ounce) cherry pie
filling
2 teaspoons cornstarch
1/2 teaspoon lemon juice*

Place the margarine in a small bowl. Microwave on HIGH (100%) until melted, 45 seconds to 75 seconds.

Stir in the flour, nuts, brown sugar, cinnamon and allspice. Set the topping aside.

In a one-quart casserole, mix the pie filling, cornstarch and lemon juice until smooth. Microwave on HIGH (100%) for 1 minute. Sprinkle with the topping.

Reduce the power to MEDIUM-HIGH (70%). Microwave until the filling is transparent and bubbly, 6 to 8 minutes.

Per Serving (excluding unknown items): 1943 Calories; 71g Fat (32.3% calories from fat); 16g Protein; 320g Carbohydrate; 7g Dietary Fiber; 186mg Cholesterol; 780mg Sodium. Exchanges: 6 1/2 Grain(Starch); 0 Fruit; 14 Fat; 14 1/2 Other Carbohydrates.