

Crispy Cherry Oatmeal Cobbler

Poetry & Pies

prep time: 15-20 minutes (*less if using a [cherry pitter](#)*)

bake time: 45-50 minutes

total time: 1 hour, 5 minutes

servings: 6-8



Ingredients

for the filling

- 2 pounds fresh cherries, washed and dried (see note)
- 2-3 tablespoons (30-45g) bourbon (or lemon juice)
- 1 tablespoon (13g) pure vanilla extract
- ¼ cup (34g) all-purpose flour
- 1 tablespoon (8g) ground cinnamon
- ½ cup (110g) packed brown sugar

for the oatmeal topping

- ½ cup (50g) old-fashioned oats
- 1 ½ cups (204g) all-purpose flour
- 1 cup (220g) packed brown sugar
- 1 tablespoon (8g) ground cinnamon
- 1 cup (227g) salted butter, softened (*if using unsalted butter, add ⅛ teaspoon salt*)

Instructions

1. Preheat your oven (or grill--this will work on any grill with easily controlled temperature!) to 350. Grease a 9" to 10" pie pan or cast iron skillet with butter and set aside.
2. First, pit and halve your cherries. You can do this with a [cherry pitter](#) or by hand. There are two methods to do this by hand. One is featured [here](#), and the other is to slice them like an avocado around the pit then pull the pit out with your hands.
3. Mix halved cherries with the other filling ingredients, stir well, and set aside.

4. To make the topping, grind the oats in a food processor or blender until somewhat fine. It should be coarser than almond meal, but finer than quinoa. Either in the food processor or a mixing bowl, add in the flour, brown sugar, and cinnamon and mix well.
5. Mix in the butter, either by pulsing the processor or blender a few times or stir by hand or with a [hand mixer](#). It should be the texture of a dry cookie dough.
6. Stir the cherry filling again and pour into your prepared dish, getting all of the juices in there, too. Spread evenly in your pan.
7. Crumble the topping evenly over the filling, making sure to get all the way to the edges. There's no wrong way to do this, as long as you drop the pieces gently so as not to press it into the filling.
8. Bake for 45-50 minutes, or until the topping begins to turn a deep golden brown (this can be difficult to decipher, since the raw dough is already brown, so make a mental note of how light it was when you put it in the oven). Depending on how you dropped your topping dough, you may be able to see some filling bubbling around the edges, too.
9. Let cool at least 30 minutes before serving, ideally with some vanilla ice cream or fresh whipped cream!

Enjoy!

Leftovers can be stored, well-covered, in the fridge for 3-5 days. Reheat in the oven or on the grill at 350 for 10-15 minutes.

Note on cherries: *the amount you'll need can vary depending on your baking dish. I like to pour all of my cherries into the dish and have it pretty much full to the top or even a little over. Between pitting and halving the cherries then the baking, you'll lose a lot of volume, so this is the best method for ensuring you have a nice and thick cobbler with plenty of cherry filling.*

Frozen cherries can be substituted, but they should be thawed and drained first, to help control the amount of liquid in the filling.