

Sweet Cherries Buckle

Serves 4 - 6

Ingredients

4 T butter
6 oz Fresh Sweet Cherries, destemmed, washed and pitted
1/2 cup Flour
1 t baking powder
pinch of fine sea salt
1/2 cup whole milk
1/2 cup Sugar + 2 T
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup crisp topping (recipe below)

Instructions

1. Preheat oven to 350 degrees F.
2. Melt butter in an 8-inch cast iron skillet over medium heat. Once melted remove from heat.
3. In a medium bowl, place the cherries. Lightly mash with 2 tablespoons of sugar. Set aside.
4. In a second medium bowl, whisk together flour, baking powder and sea salt. Add the milk, remaining 1/2 cup sugar, vanilla, and almond extracts. Stir to combine well without over mixing.
5. Stir in the melted butter. Once the batter is well combined, pour the batter into the cast iron skillet that was used to melt the butter. Add the cherries and their juices to the center area of the batter. Sprinkle entire top with the crisp topping.
6. Bake in center of preheated oven for about 45 - 50 minutes. The buckle is done when the top is golden and a toothpick inserted into the batter comes out clean.
7. Serve slightly warm with vanilla ice cream or whipped cream.

Notes: This buckle is great with lots of different fruits. Try peach slices or blackberries. Remove the almond extra. Keep everything else the same.

Crisp Topping

Makes about 1 cup (excess can be stored in freezer and used at a later time)

Ingredients

1/2 cup flour

1/2 cup brown sugar

pinch of fine sea salt

1/2 teaspoon ground cinnamon

4 tablespoons butter, cold and diced into small pieces

Instructions

1. Place flour, brown sugar, sea salt, and cinnamon in a small mixing bowl. Whisk to combine.
2. Using a fork, pastry cutter, or two knives, cut the butter into the flour mixture until the mixture is like coarse breadcrumbs.
3. Use immediately or store in plastic container in the freezer for up to 2 months.

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