

# Heritage Recipes

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## Mammaw Ruby's Double Crust Cherry Cobbler

From Sonja

Mammaw, my mama's mother, made this cherry cobbler for Easter, Christmas, and other holidays. Mama, too, would make it on special occasions. My husband loved my mama's cherry cobbler. (Mammaw had stopped cooking altogether by the time my husband and I were married.) One of his favorite remarks about my mama was, "I'll tell you one thing: your mother sure can make good cherry cobbler!" (He usually said this after he and Mama had a difference of opinion on something, and he was still stewing about it.) It takes a lot of time to make cobbler in this manner, but the surprise of finding the crisp brown crust in the middle of the pie as well as on top was a delight to our family that was well worth the extra effort.

## Mammaw Ruby's Double Crust Cherry Cobbler

### Filling:

2 cans sour pie cherries, undrained  
2 cups sugar  
1/2 teaspoon cinnamon  
4 tablespoons of flour dissolved in 1 cup of water  
1/4 teaspoon salt  
1 teaspoon vanilla extract

### Pastry:

2 1/2 cups flour  
1 teaspoon salt  
3/4 cup vegetable shortening  
2 to 3 tablespoons cold water

Sugar  
1 stick butter divided

Butter 15x11x2-inch metal sheet cake pan or glass casserole dish. Make pastry by cutting shortening into sifted flour and salt until mixture resembles coarse meal.

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Sprinkle 2 to 3 tablespoons cold water, more if needed, into flour mixture to make stiff, pliable dough.

Divide dough into 3 parts with the portion for the bottom crust being slightly larger than the other two portions. Roll the 3 portions out on a lightly floured surface. Pat the large bottom crust into bottom of pan and adjust to fit so that it rests with edges halfway up sides of pan.

In large mixing bowl, mix 2 cans of cherries and their liquid with sugar, 1/4 teaspoon salt, cinnamon, vanilla, and the flour dissolved in water. Pour half of the cherry mixture into the pastry-lined pan.

Add top (middle) crust. If crust is a bit too large and has a few wrinkles in it, so much the better. Tuck to seal with bottom crust, leaving about half the height of the pan available for reserved filling and the final crust. Prick with fork to create steam vents.

Cube half of the stick of butter and liberally dot the crust. Sprinkle with additional sugar. Turn into preheated 400 degree oven and bake for about 25 minutes. Remove from oven.

Pour remaining cherry mixture over the top crust. Cover with third rolled-out pastry. Seal by pressing edges of pie pastry against sides of pan. Prick with fork to make steam vents. Cube remaining 1/2 stick of butter and dot top crust. Sprinkle with sugar.

Return to oven. Bake 10 minutes at 400 degrees. Reduce heat to 350 degrees and bake until top crust is a golden brown. Remove and serve hot or cold. Serve with a side of whipped cream or top with vanilla ice cream, if desired.

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