

CopyCat Cracker Barrel Chocolate Cherry Cobbler

Ingredients

1 and 1/2 cups all-purpose Flour
1/2 cup granulated Sugar
2 teaspoon Baking Powder
1/2 teaspoon Salt
1/4 cup Butter
1 package (6 oz.) Nestle Semisweet Chocolate Morsels
1/4 cup Milk
1 Egg, slightly beaten
1 can (21 ounce) Cherry Pie Filling
1/2 cup finely chopped Nuts

Directions

Preheat oven to 350 degrees.

In a large mixing bowl, combine flour, sugar, baking powder, salt and butter.

Cut with a pastry blender until the crumbs are the size of small peas.

Over hot (not boiling) water, melt the chocolate morsels. Allow to cool 5 minutes at room temperature.

Add milk and egg to the chocolate mixture; mix well.

Blend into flour mixture; mix well.

Spread pie filling in the bottom of a 2 quart casserole.

Drop chocolate batter randomly over cherries.

Sprinkle nuts all over top.

Bake 40-45 minutes.