

**From Zelpha:**

**Easy Cherry Cobbler.....or berry or peach or ?**

From the Gooseberry Patch catalog

1/2 C margarine

1 C sugar or substitute

3/4 C all purpose flour

2t tsp. baking powder

1/4 C salt

3/4 C milk

21 oz. can cherry pie filling

(may use no sugar added variety)

Place margarine in an 8" x 8" glass baking dish. Set in a 325 degree oven to melt. Combine sugar, flour, baking powder, salt and milk. Mix well with a wire whisk. Pour over melted margarine, do not stir. Spoon pie filling on top of batter, do not stir. Bake at 325 degrees for about an hour, until golden. Serves 6