

## Cherry Chocolate Cobbler

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1 ½ cups flour  
½ cups sugar  
2 teaspoons baking powder  
½ teaspoon salt  
¼ cups butter  
1 (6 oz.) pkg. Nestlé's semi-sweet chocolate morsels  
¼ cups milk  
1 egg  
1 (21 oz.) can cherry pie filling  
½ cups nuts, finely chopped

Preheat oven to 350F.

In large bowl, combine flour, sugar, baking powder, salt and butter; cut with pastry blender until crumbs are size of large peas.

Melt over hot (not boiling) water, Nestlé's semi-sweet chocolate morsels. Remove from heat and cool slightly at room temperature (about 5 minutes).

Add milk and egg to melted chocolate and mix well.

Blend chocolate into flour mixture.

Spread cherry pie filling in bottom of 2 quart casserole.

Drop chocolate batter randomly over cherries. Sprinkle with chopped nuts.

Bake at 350 degrees for approx. 40–45 minutes.

Serve warm with heavy cream.