



JAXON
CORN MEAL
MUSH
Country Style

www.jaxonmush.com

Cherry Corn Meal Mush Cobbler

Ingredients:

- ½ pound Jaxon Corn Meal Mush
- ¾ tsp. cinnamon
- ¾ tsp. nutmeg
- ¼ C. butter melted
- 1 C. chopped walnuts
- ½ C. flour
- ⅔ C. brown sugar
- (1) - 21 oz. can cherry pie filling

Directions:

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, crumble the corn meal mush with a fork or a pastry cutter until it has a relatively fine consistency. Add the cinnamon, nutmeg, butter, walnuts, flour, and sugar and mix together well.
3. Pour the cherry pie filling into a well-buttered 8-inch square baking pan. Sprinkle the corn meal mush mixture evenly over the top of the cherry pie filling. Bake until the top is golden brown, about 30 minutes.
4. Makes about 8 servings.
5. Great served warm with ice cream or whipped cream, or enjoy it plain!