

# Beans, Rice And Everything Nice

## Cherry Cobbler



original recipe by [beansriceeverythingnice.weebly.com](http://beansriceeverythingnice.weebly.com)

### Ingredients

2 large or 4 small servings

1 1/2 cups fresh or frozen  
pitted cherries

1 teaspoon white sugar (optional)

1/4 teaspoon ground cinnamon

70 grams (1/2 cup plus 2 table-  
spoons) sorghum flour

35 grams (1/3 cup) brown rice flour

35 grams (1/3 cup) tapioca starch

1 teaspoon baking powder

pinch of salt (optional)

1/3 cup maple syrup

1/2 cup unsweetened non-dairy milk  
(I used soy)

1. Preheat the oven to 190C/375F. Set aside a small 3 cup baking dish or two 1 1/2 cup ramekins. Distribute cherries evenly over the bottom of the baking dish or dishes. Set aside. If using the sugar, combine with the cinnamon and set aside.
2. Weigh or measure the sorghum flour, brown rice flour, and tapioca starch, and add the flours to a mixing bowl along with the baking powder and salt (if using.) Whisk together to combine. Add the maple syrup and the non-dairy milk and mix well.
3. Spoon the batter evenly over the cherries. Sprinkle the top with the cinnamon sugar or just cinnamon. Bake in the preheated oven for 30-40 minutes. The cobbler is ready when the centre is firm, the edges have browned a bit and pull away from the sides of the pan, and a toothpick inserted near the middle comes out clean. Let cool for 15 minutes before serving.