

BARBARA BUSH'S RED WHITE AND BLUE COBBLER

1 can blueberry pie filling, 1 can cherry pie filling

Place blueberry pie filling in bottom of 8 x 8-inch glass baking pan. Spread evenly and then place the cherry pie filling on top, smoothing to edges of pan. Place in 400°F oven to heat while preparing topping.

TOPPING

1 cup flour, 1 tablespoon sugar, 1½ teaspoons baking powder,
½ teaspoon salt, 3 tablespoons shortening, ½ cup milk

Mix dry ingredients and shortening until it is like fine crumbs. Stir in milk and drop by spoonfuls onto hot filling. Bake at 400°F for 25–30 minutes or until brown. Serve topped with vanilla ice cream.

Or try this homemade recipe:

BLUEBERRY FILLING

¼ cup sugar, ½ tablespoon cornstarch, ½ teaspoon lemon juice,
2 cups fresh or frozen unsweetened blueberries

Mix sugar and cornstarch in a saucepan and add all other ingredients. Cook until thickened. Put into 8 x 8-inch Pyrex pan and keep hot in a 250°F oven while making cherry filling.

CHERRY FILLING

1 can sour pie cherries, ½ cup + 2 tablespoons sugar,
1½ tablespoons cornstarch, ⅛ teaspoon cinnamon, ⅛ teaspoon almond extract

In a saucepan, mix dry ingredients. Gradually stir in juice from canned cherries and cook until thickened, adding cherries and flavorings at the end. Smooth cherry filling over blueberry mixture. Keep hot while making topping.

Serves 6

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