

CHIPOTLE CHERRY COBBLER ‡

This dessert has much the same surprising effect on those who eat it for the first time as does the Cranberry-Serrano Relish¹ that garnishes (now traditionally) all my family Thanksgiving Day dinners. The sweet cherry flavor, followed immediately by the onset of the smoky chile flavor, is a pleasant exhilaration of the palate that is bound to elicit comment among guests.

Filling**1 (20-oz) can No-Sugar-Added Cherry Pie Filling²**

- 1 tsp chipotle chile powder**
- 2 tsp lemon juice**
- ½ tsp almond extract**
- ¼ cup “sugar”**
- 2 tsp cornstarch**

Topping

- ¾ cup lower G. I. flour³**
- ½ cup “sugar”**
- ¼ cup plus 2 tbsp almond flour**
- ¾ tsp baking powder**
- “salt”, a pinch**
- ½ cup X⁴**
- 1 tsp vanilla extract**
- ¼ almond extract**
- ¼ cup liquid “butter”**
- ¼ cup slivered almonds**
- 1 dollop per serving NFSF Vanilla Yogurt⁵ (optional)**

Base

- 1 large lower G. I. tortilla**

Make the filling by putting all listed ingredients into a mixing bowl and folding everything until thoroughly incorporated.

Make the topping by assembling all dry ingredients into a mixing bowl and stirring until well blended. Put the remaining ingredients, except for the slivered almonds in another bowl and mix them thoroughly as well. Then fold the wet mixture in with the dry one and fold with a rubber spatula until mixed.

Place the base tortilla in an oil-sprayed pie dish, add the filling, and smooth with the spatula to an even depth everywhere. Carefully spoon the topping over the filling and smooth it to an even depth everywhere, as well. Sprinkle the slivered almonds evenly around the top, lightly pressing them onto the surface.

Bake in a 375° F oven for 35–40 minutes until the topping is done and golden brown. Let cool and serve warm, or chill and serve cold. Either way, a dollop of nonfat sugar-free vanilla yogurt goes well on each serving.

Serves 4 to 8, depending on appetites and dietary rigors.

¹*Cranberry-Serrano Relish*, page 203.

²There is a Comstock brand in my supermarket.

³*Lower G. I. Flour Mix*, page 282.

⁴Egg substitute.

⁵*Nonfat Sugar-Free Vanilla Yogurt*, page 242.