



Chocolate-Cherry Cobbler

ingredients

- 16 oz pitted dark sweet frozen cherries
- 8 oz pitted tart frozen cherries
- $\frac{3}{4}$ cup chopped pitted dates
- 2 tbsp cornstarch
- 1 tbsp lemon juice
- $\frac{1}{2}$ tsp almond extract
- $\frac{1}{2}$ cup plant-based milk
- 3 tbsp unsweetened applesauce
- 2 tsp chia seeds
- $\frac{2}{3}$ cup quick oats
- 3 tbsp unsweetened cocoa powder
- 2 tbsp pure cane sugar
- 1 tsp baking powder
- $\frac{1}{4}$ tsp sea salt
- powdered sugar
- Aquafaba Whipped Cream

instructions

1. Preheat oven to 350°F. For filling, in a large bowl stir together the first six ingredients (through almond extract) and 2 Tbsp. water. Pour into a 2-qt. baking dish.
2. For dumplings, in a small bowl stir together milk, applesauce, and chia seeds. Let stand 5 minutes. In a medium bowl stir together oats, cocoa powder, sugar, baking powder, and salt. Stir in chia seed mixture just until moistened. Spoon six mounds over the cherry filling.
3. Bake 65 minutes or until filling is bubbling around edges and a toothpick inserted in dumplings has crumbs clinging. Let cobbler stand 30 minutes. Serve warm. If desired, dust lightly with powdered sugar and top with Aquafaba Whipped Cream.