

# *Sweet Cherry Crumble*

*By: Andrea | Cooking with a Wallflower*

## Ingredients:

1 1/2 cups cherries  
1/4 cup flour  
1/8 cup brown sugar  
1/8 cup butter (or 1/4 stick)

Yields: 2 servings

## Directions:

Preheat the oven to 375°F

Slice the cherries in half, and remove the pit from the center.

Place the cherries into oven safe ramekins.

In a large bowl, break apart the softened butter. Add in brown sugar and flour. Use your hand to mix the ingredients until they form pea size crumbles.

Divide the crumble evenly between the two ramekins.

Bake the crumble in the oven at 375°F for about 20 minutes until the crumble becomes crispy and the cherries have softened.

Remove the ramekins from the oven, and set it aside to cool for several minutes.

Serve the Sweet Cherry Crumble warm.

Enjoy!