

Strawberry Cobbler

Ingredients:

- 2 cups strawberries, hulled and sliced
- 1/3 cup butter (5 ½ tbsps)
- 1 cup white sugar
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon cinnamon
- 1 teaspoon vanilla
- 3/4 cup heavy whipping cream

Directions:

• Preheat oven to 375 degrees F.

• Hull and slice 2 cups of strawberries (you want 2 cups after they are hulled and sliced). Add 2 tablespoons of sugar to sliced strawberries and stir gently to ensure all strawberries have some sugar on them.

• Place 1/3 cup of butter in an 8x8 glass baking dish and put in the oven for butter to melt completely. While the butter is melting, in a small bowl mix together 1 teaspoon vanilla and 3/4 cup of heavy whipping cream with a fork or spoon and set aside. In a medium bowl, combine 3/4 cup of sugar, 1 cup flour, 2 teaspoons baking powder, 1/4 teaspoon salt, 1/8 teaspoon cinnamon in a bowl and whisk together. Add the milk mixture to the dry ingredients and stir until just combined.

• Remove glass baking dish from oven once the butter has been completely melted. Gently spread the crust mixture over the melted butter with a spoon evenly across the dish. Add strawberries on top of crust and spread out evenly.

• Place in oven and bake for 45 minutes or until top is golden brown and bubbly. Remove from oven, sprinkle remaining sugar and a little bit of cinnamon on top. Serve immediately.



Recipe courtesy of

<http://caleighskitchen.com>