

Strawberry Biscuit Cobbler

Makes: 8 servings

Total Time: 1 hour

Ingredients

8 cups fresh strawberries, hulled

½ cup granulated sugar

2 tablespoons cornstarch

pinch of salt

1 teaspoon vanilla

juice from ½ large lemon

2 cups all-purpose flour

½ cup granulated sugar

2 teaspoons baking powder

¼ teaspoon salt

10 tablespoons cold butter, cut into pieces

¾ cup buttermilk

heavy cream or milk for brushing

1-2 teaspoons sanding sugar

Directions

Preheat oven to 375°F and lightly grease a large, deep pie dish, cast iron skillet or 9x13inch baking pan.

After washing and hulling the strawberries, lay them out on a towel and pat gently until dry.

To make the filling, toss strawberries, sugar, cornstarch, salt, vanilla and lemon juice in a medium bowl. Pour into the prepared pan and spread evenly.

For the biscuit topping, whisk together the flour, sugar, baking powder and salt in a medium bowl. Add the butter pieces and cut them into the flour mixture using a pastry blender or fork, until the butter is in pea-sized pieces.

Stir in the buttermilk until the dough is just combined, making sure not to overmix. Use your hands to bring together the dough if needed.

Using a spoon or measuring cup, drop dough onto the strawberries in even portions, flattening slightly. Brush dough with milk or heavy cream and sprinkle sanding sugar over the top of the biscuits.

Bake for 35-40 minutes in the preheated oven until the biscuits are golden on top and the filling is bubbly.

Let the cobbler rest 10-25 minutes. Serve warm or at room temperature with a scoop (or three!) of ice cream.