



INGREDIENTS

2 Lbs. of hulled and halved fresh strawberries

1/3 cup of granulated sugar

Splash of Kirsch liqueur

½ cup + 2 TBSP of butter

2 ¼ cup of sifted AP flour

1/2 TSP of kosher salt

2 ½ TSP of baking powder

2/3 cup of granulated sugar

1 ¼ cup of full fat milk

2 TSP of vanilla bean extract

¼ cup of icing sugar



STRAWBERRY COBBLER

By Caterina Romano's Kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. In a large glass bowl, macerate the strawberries by adding the sugar, Kirsch and mix well. Set aside for later.
3. Add the butter to a baking dish 12X9" and place it in the preheated oven for about 10 minutes until the butter is melted.
4. In a large mixing bowl, whisk together the flour, salt and baking powder.
5. Add the sugar, milk and vanilla and stir until combined.
6. Pour the batter over the melted butter of the baking dish and spread it out evenly.
7. Spoon the strawberries over the batter, leaving any extra liquid in the bottom of the bowl.
8. Reserve 1 TBSP of the liquid if you are serving the cobbler with Chantilly cream.
9. Press the strawberries down with a spoon allowing some of the batter to come through.
10. Bake for 55-60 minutes or until the batter is golden brown and the strawberries juices are bubbling.
11. Allow to cool for 30 minutes.
12. Sprinkle with icing sugar and serve with ice cream & Chantilly cream