



A blog by California Giant Berry Farms



Prep Time

15 Mins



Total Time

45 Mins



Servings

10



Calories
per serving

250

Easy Strawberry Cobbler

Ingredients

For the filling:

- ½ cup sugar
- 1 tablespoon cornstarch
- 1 cup water
- 3 cups California Giant strawberries, hulled and sliced
- 2 tablespoons butter, diced

For the topping:

- 1 cup flour
- 1 tablespoon sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup sweetened shredded coconut
- ½ cup chopped walnuts
- 3 tablespoons butter
- ½ cup heavy whipping cream
- 1 cup California Giant strawberries, whole, for garnish



Instructions

Preheat oven to 400 degrees. Butter a pie plate (or any 2 quart baking dish you have on hand).

In a pan, over medium heat, combine sugar, cornstarch and water, until thick. Add strawberries and remove from heat. Pour mixture into baking dish. Top with two tablespoons of butter.

For the topping, combine flour, sugar, baking powder, salt, coconut and walnuts in a bowl. Cut in the three tablespoons of butter. Stir in the whipping cream. Spoon mixture, in clumps, on top of strawberries. Bake for 25-30 minutes, or until berries are bubbly and topping is browned.

When cobbler is cool, arrange whole strawberries on top.

Enjoy!