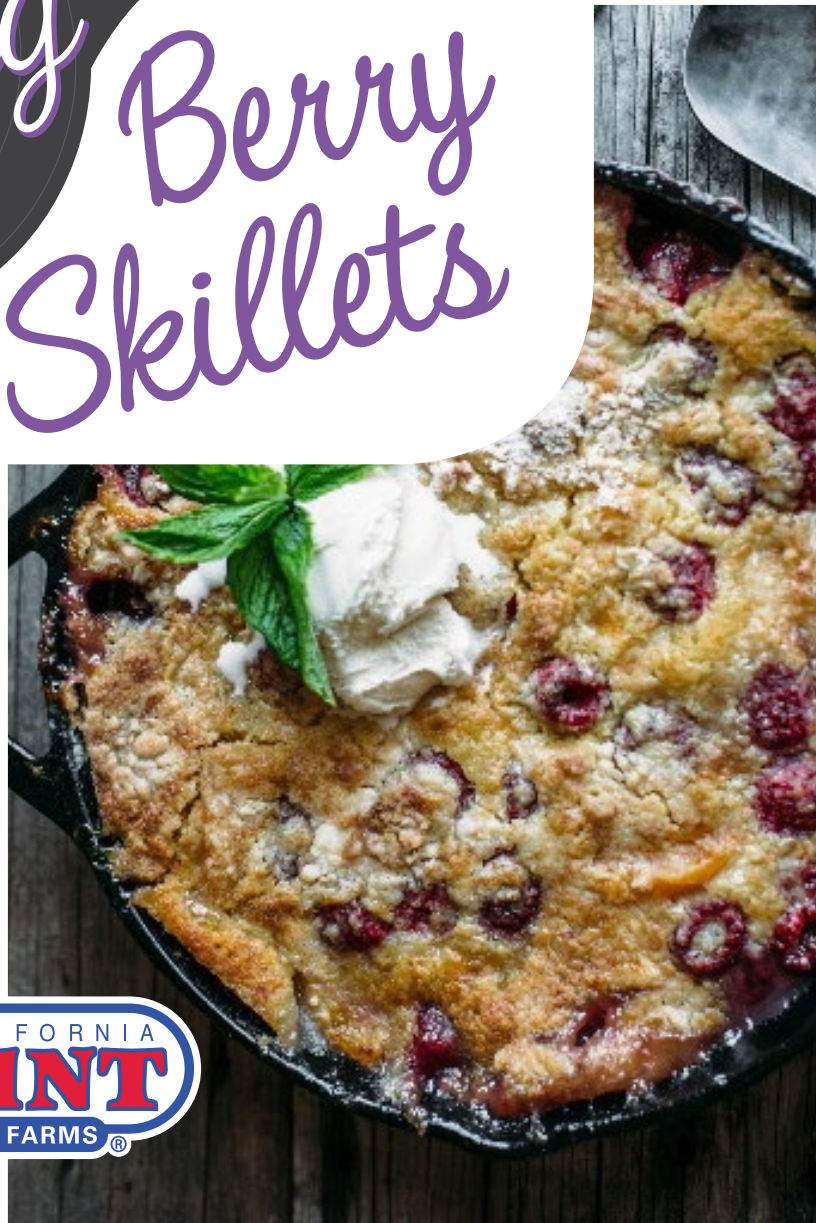


The logo for "Sizzling Berry Skillets" is centered. It features a dark grey skillet shape with a white handle. Inside the skillet, there are illustrations of a strawberry, a cluster of purple grapes, and a blueberry. The word "Sizzling" is written in a white, cursive font, and "Berry Skillets" is written in a purple, cursive font. Below the skillet, the text "6 DESSERTS TO SALIVATE OVER" is written in a green, sans-serif font.

# Sizzling Berry Skillets

6 DESSERTS TO SALIVATE OVER







## Introduction

So you've caught the skillet bug, huh? Cast iron skillets are HOT (both literally and figuratively) and they're making a massive comeback in the foodie world. While we love the taste of fresh berries, there's something to be said for the way a warm, perfectly cooked berry bursts in your mouth with juicy flavor! We love cooking in skillets year round but there's something so satisfying about a warm pound cake or an ooey gooey raspberry peach cobbler steaming up your kitchen on a crisp fall day. In this guide you'll find 6 delicious recipes to create in your favorite cast iron skillet. Plus, 6 hacks and tips to keep your skillet in prime condition!



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# Raspberry Peach Cobbler Skillet

## Ingredients

**12 oz** California Giant raspberries

**32 oz** can of sliced peaches

**1 box** yellow cake mix

**1/2 cup** butter, cubed

## Directions

1. Preheat oven to 375 degrees.
2. Add raspberries and peaches to skillet.
3. Pour yellow cake mix on top.
4. Place cubed butter on top of cake mix.
5. Bake for 45 minutes or until set.



To keep your skillet clean, ditch the dishwasher, soap, and steel wool to avoid stripping your pan's seasoning. Wash by hand using hot water and a sponge or stiff brush.







# Cast Iron Skillet Blackberry Pound Cake

## Ingredients

### For the poundcake:

- 1 cup** butter, softened
- 1 cup** sugar
- 4** eggs (room temperature)
- 2 tsp** vanilla
- 2 cups** all purpose flour
- 1 tsp** baking powder
- ½ tsp** kosher salt
- 6 oz** container California Giant blackberries

### To garnish:

- Lemons (to zest at end on top)
- Fresh California Giant blackberries

## Directions

- 1.** Preheat the oven to 325 degrees with cast iron skillet inside
- 2.** With a stand or hand mixer, beat together the butter and sugar until fluffy (2-3 min)
- 3.** Meanwhile, sift together flour, baking powder, and salt
- 4.** Add in eggs to the butter mixture, one at a time, until well incorporated
- 5.** Add vanilla and then lower the speed of the mixer
- 6.** Slowly add in flour mixture until just incorporated. Do not overmix!
- 7.** Grease the skillet with butter and dust with flour and then immediately pour in the pound cake mixture
- 8.** Gently press the blackberries into the cake mixture, making a circle pattern
- 9.** Bake for 35-40 minutes or until you test with a toothpick and it comes out clean
- 10.** Let cool and then slice and serve with whipped cream or ice cream!
- 11.** Garnish with fresh blackberries and lemon zest



Tired of using multiple pans for one dish? Let your cast iron skillet do it all! Skillets transport between ovens, stove tops and grills with ease eliminating the need for additional pans.





# Biscuits and Berries

## Ingredients

### For the berry mixture:

- 1 cup** quartered California Giant strawberries
- 1 cup** California Giant blueberries
- 1 cup** California Giant blackberries
- ¼ cup** sugar
- 2 tsp** cornstarch

### For the biscuits:

- 2 cup** all purpose flour
- 1 T** sugar
- 1 tsp** kosher salt
- 1 ½ tsp** baking powder
- ½ tsp** baking soda
- ½ cup** cold butter, diced (kept very cold!)
- ½ cup** sour cream
- ½ cup** sprite or sparkling water
- 2 T** butter, melted

## Directions

Preheat oven to 400 degrees with medium cast iron can inside

1. Remove the cast iron pan after preheated and place on burner over high heat
2. Add berries and sugar, and stir.
3. Allow to simmer over medium heat for 10 minutes
4. Meanwhile, place the flour, sugar, salt, baking powder, and baking soda in a food processor. Pulse until combined.
5. Add the diced cold butter to the flour mixture and pulse until pea sized clumps.
6. Scrape mixture into large bowl.
7. Add sour cream and soda and stir until well combined, but don't overmix.
8. Dust a cutting board with flour and scrape out the biscuit dough onto it.
9. Pat it out until about 1 inch thick, dusting with more flour if needed.
10. Punch out the dough with a round cookie cutter and cover the berry mixture in the cast iron pan with punched out biscuits. If you don't have a cookie cutter, no worries, just cut into large squares.
11. Brush the tops of the biscuits with a little bit of melted butter.
12. Bake at 400 degrees for 20 minutes or until light golden brown.
13. Remove from oven and allow to slightly cool.
14. Spoon into a bowl and top with ice cream!



Forgot to set your dinner out to thaw? No problem! Frozen cuts of meat thaw quickly in a cast iron skillet.







Is your skillet losing its seasoning? Don't worry! Spread a thin layer of melted shortening or vegetable oil over your skillet and bake at 375 degrees for 1 hour.



## Sautéed Strawberries with Cinnamon and Fresh Lime

### Ingredients

- 2 tablespoons** brown sugar, lumps broken up
- 1 tablespoon** butter
- 1 tablespoon** lime juice
- ¼ teaspoon** ground cinnamon
- 1 pint** California Giant Strawberries, washed, hulled and halved (about 2 cups)

### Directions

1. In medium skillet over medium-low heat, stir together brown sugar, butter, lime juice and cinnamon. Cook until bubbling.
2. Add strawberries and toss for 2 minutes.
3. Remove from heat and serve immediately.







## Dark Chocolate & Blackberry Skillet Brownies

### Ingredients

**½ cup** Guittard cocoa rouge (get unsweetened dark chocolate cocoa powder if you can't find exact brand) \*\*it is an extra dark cocoa powder that makes for uber rich and moist brownies!

**½ cup** all purpose flour

**1 ½ cup** sugar

**2 pinch** salt

**1 ¼ stick** butter (10 T), melted

**1 tsp** vanilla

**3** eggs, whisked together

**1 cup** lightly chopped California Giant blackberries

**3 cups** California Giant blackberries, halved + **½ cup** sugar for garnish

### Directions

Preheat cast iron skillet in a 350 degree oven

In a large mixing bowl, stir together the cocoa rouge, flour, sugar, and salt until well combined

Add melted butter, vanilla, and eggs. Stir till no clumps are left and well combined.

Stir in chopped blackberries.

Remove skillet from oven and quickly and evenly spread the brownie batter.

Return to oven and bake for 30 minutes or until a toothpick comes out clean.

While brownies are baking, gently toss halved blackberries together with ½ cup sugar and let marinate, stirring occasionally.

Once brownies have cooled slightly, cut a slice from the skillet and top with vanilla ice cream and macerated blackberries!



Cast iron skillets come in all shapes and sizes! Use a large skillet to feed your entire family or treat yourself with an individual sized skillet.







Like wine, cast iron skillets get better with time. Don't worry if food sticks the first few times you use your cast iron. The best thing for you to do is keep cooking and oil your pan after every use.



## Strawberry + Oat Skillet Crisp with Maple Whipped Cream

### Ingredients

#### For the berry mixture:

- 6 cups** quartered California Giant strawberries
- 1 cup** maple syrup
- 1 cup** sugar

#### For the crumble:

- 1 cup** brown sugar
- 1 cup** all purpose flour
- 1 cup** quick cooking oats
- ¼ tsp** baking soda
- ¼ tsp** baking powder
- ¼ tsp** salt
- ½ cup** butter, melted

#### For the whipped cream:

- 1 cup** heavy cream, kept cold
- ¼ cup** powdered sugar
- ¼ cup** maple syrup

### Directions

Preheat cast iron skillet in a 350 oven

In a medium saute pan, simmer strawberries, maple syrup, and sugar for 10 minutes over medium heat.

Meanwhile, combine all dry ingredients in a medium mixing bowl and then stir in melted butter until there are pea size clumps (not giant clumps)

Remove preheated cast iron, evenly spread half of oat crumble, top with strawberry mixture, and then finish with the rest of the oat crumble on top.

Bake for 35-40 minutes or until golden brown on top.

In a medium mixing bowl, beat together the heavy cream, powdered sugar, and maple syrup until medium peaks form (not too soft, not too firm).

Scoop a big spoonful of strawberry crisp into a bowl, top with whipped cream and fresh strawberries!







California Giant was built by the dedication of many hard-working individuals committed to one common goal; the perfect berry for all. Our family-owned operation was designed so that we control every aspect of berry production to ensure that you receive a year-round supply of superior quality strawberries, blueberries, blackberries and raspberries.

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