



ALAN'S STRAWBERRY COBBLER

Operation BBQ Relief

WHAT YOU NEED

Pie Filling:

- 4-6 cups strawberries, cut up
- 2 cups water
- 3/4 cup sugar (may need more depending on fruit sweetness)
- 1/2 cup cold water
- 3 Tbsp cornstarch
- 1 stick butter

Batter:

- 1 1/2 cup sugar
- 1 1/2 cup Atkinson's Biscuit mix with butter flakes
- 3/4 cup milk

USEFUL TIP

If you don't have time to make the pie filling, you can use any canned pie filling of your choice.

PREPARATION

1. Combine strawberries, water, and sugar in a pan and cook over medium heat until the strawberries are the consistency you want.
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2. Combine 1/2 cup of cold water and cornstarch. I use a jar so I can shake to combine the ingredients. When fruit is cooked, add cornstarch mixture a little at a time. Stirring before adding more. You want it as thick as canned pie filling. Remove from heat and let cool.
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3. Once pie filling is cool, heat oven to 325°F. Put a 9x11 pan with a stick of butter in the oven while it is preheating, to melt the butter and heat the pan.
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4. For the batter - in a mixing bowl combine sugar and Atkinson's Biscuit mix. Start adding milk until it is the consistency of pancake batter. It will take between 1/2 - 3/4 cup of the milk.
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5. Remove the 9x11 pan with the melted butter from oven. Pour batter in the pan. Then top with the pie filling.
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6. Bake at 325° for 40-60 minutes until it reaches an internal temperature of 180°F-190°F. The crust should be dark brown but not burnt.
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7. Let it cool slightly. The top will be like Crème Brûlée.

