

# STRAWBERRY COBBLER



**Gordon**<sup>®</sup>  
FOOD SERVICE STORE

## Ingredients *Yield: 6-8 servings*

Reorder No.	Description	Amount
<b>Filling</b>		
531850	GFS® Strawberry Preserve	½ cup
108413	Cornstarch	¼ cup
675981	Granulated Sugar	¼ cup
677558	Lemon, juiced	1 Tbsp
724801	Strawberries, hulled and quartered	2 lbs.
<b>Biscuit Topping</b>		
227528	GFS All Purpose H&R Flour	1 ¾ cups
675981	Granulated Sugar	¼ cup, plus 2 Tbsp.
361032	Baking Powder	2 Tsp.
424307	Kosher Salt	½ Tsp.
299405	GFS Unsalted Butter	6 Tbsp.
428801	Gordon Choice® 40% Heavy Whipping Cream	¾ cup, plus 2 Tbsp.
513873	GFS Pure Vanilla Extract	1 Tsp.
213041	Vanilla Ice Cream, optional	

## Preparation Instructions

*Wash hands.*

Preheat oven to 375°F.

To make the filling, whisk together the strawberry preserve, cornstarch, sugar, lemon juice and 2 tablespoons of water in a large bowl until well combined. Add the strawberries and toss gently to coat evenly. Transfer the mixture to a 2-quart baking dish and spread out to make an even layer. Set aside.

For the topping pulse together the flour, ¼ cup of the sugar, baking powder, and salt in a food processor. Add the butter and pulse until the mixture resembles coarse meal. Add ¾ cup of the cream and the vanilla. Pulse until the dough just starts to come together. Do not over mix.

Spread the dough evenly over the strawberries, drizzle with the remaining 2 tablespoons cream and sprinkle with the remaining 2 tablespoons sugar.

Place the cobbler on a baking sheet and bake until the topping is lightly browned and the fruit is bubbling, about 1 hour. Let the cobbler cool completely before serving, 2 to 3 hours. Serve with vanilla ice cream.