

It is almost strawberry time and this delicious recipe from women's committee member Patricia Johnson will sure be welcome at your table. These wonderful berries can be found at your local farmer's market or roadside market locations very soon. In Muhlenberg County visit Lost Valley Farms in Bremen who is a member of the Roadside Market Program, they will have berries in May, you may give them a call at 525-9720 for hours of operation and check the availability of fruit.

STRAWBERRY COBBLER

By: Patricia Johnson

Fruit Filling:

1 cup water

1/2 cup sugar

1 tablespoon arrowroot

16 ounces fresh strawberries, rinsed, tops removed and sliced in half.

Cobbler topping

1 cup flour

2 teaspoons baking powder

1/3 cup oats

3 tablespoons brown sugar

1/2 teaspoon kosher salt

4 tablespoons butter

Cooking Instructions

1. Preheat oven to 400 degrees, butter a medium size baking dish and set aside.
2. In small saucepan, whisk together water, sugar and arrowroot over medium heat until sugar dissolves and sauce thickens.
3. Add strawberries and coat well. Simmer on low heat until berries soften slightly, about 3 minutes. Pour berry mixture into baking dish.
4. To make cobbler topping; Sift flour, baking powder, oats, brown sugar and salt together in a medium bowl.
5. Spoon cobbler mixture over strawberries, Bake in oven for 40-45 minutes, until topping crusts over and gets firm.