

# STRAWBERRY COBBLER

SERVES: 8

PREP: 15 minutes

READY: 1 hour

## INGREDIENTS

### Strawberry mixture

- 1/3 cup granulated sugar
- 2 tablespoons corn starch
- 1 teaspoon lemon zest
- 5 cups sliced fresh strawberries (about 1 1/2 pounds)

### Biscuit mixture

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon kosher salt
- 2 tablespoons spreadable butter and oil blend (such as Challenge Spreadable Butter)
- 1/2 cup low-fat buttermilk

### Remaining ingredients

- Vegetable oil cooking spray
- 1/2 tablespoon granulated sugar
- 3 tablespoons slivered almonds



## DIRECTIONS

Preheat oven to 375 degrees. To prepare strawberry mixture, in a small bowl combine 1/3 cup sugar, corn starch, and lemon zest. Pour over strawberries, toss and let stand 10 minutes. Coat a 9-inch pie plate with cooking spray. Pour strawberry mixture into pie plate and bake in preheated oven for 20 minutes.

To prepare biscuit mixture, in a separate bowl combine flour, 1/4 cup sugar, baking powder, and salt. Using a pastry cutter or two knives, cut butter and oil blend into flour mixture. Add buttermilk and stir until just combined (mixture will be fairly soft).

Remove strawberries from oven following the 20-minute bake time and drop spoonfuls of biscuit batter evenly over the top. Sprinkle biscuits with 1/2 tablespoon sugar and almonds. Return to oven and continue to bake for 20 to 25 minutes, or until biscuits are golden brown and filling begins to bubble.

## NUTRITION INFORMATION PER SERVING

190 calories, 4 g total fat, 1 g saturated fat, 0 g trans fat, 5 mg cholesterol, 191 mg sodium, 36 g total carbohydrates, 2 g dietary fiber, 19 g total sugars, 15 g added sugars, 3 g protein, 0 mcg (0%) vitamin D, 58 mg (4%) calcium, 1 mg (6%) iron, 141 mg (4%) potassium

