STRAWBERRY RECIPES

Strawberry Cobbler
2 pounds fresh strawberries, hulled and halved
1 cup granulated sugar, divided
9 tablespoons unsalted butter
2¼ cups all-purpose flour
2½ teaspoons baking powder
1¼ cups milk
2 teaspoons vanilla extract
½ teaspoon kosher salt

Preheat the oven to 350°F. In a large bowl, stir together the strawberries and ⅓ cup of sugar. Set aside. Add the butter to a 13x9-inch baking dish and place in the oven until the butter is melted, about 10 minutes. Meanwhile, in a medium mixing bowl, whisk together the flour, baking powder, salt, and remaining ⅔ cup of sugar. Add the milk and vanilla extract, and stir just until combined. Carefully remove the baking dish from the oven and pour the batter over the melted butter. Scoop the strawberries over the batter, leaving any extra liquid in the bottom of the bowl and discarding it. Bake for 55 to 60 minutes or until the batter is golden brown and the strawberry juices are bubbling. Let cool for 15 minutes. Serve with vanilla ice cream, if desired.

Strawberry Oat Bars
1 cup old-fashioned rolled oats
¾ cup substitute all-purpose flour
⅓ cup light brown sugar
¼ teaspoon ground ginger
¼ teaspoon salt
6 tablespoons unsalted butter, melted
2 cups small-diced strawberries, about 10 ounces, divided
1 teaspoon cornstarch
1 tablespoon freshly squeezed lemon juice from about ½ small lemon
1 tablespoon granulated sugar, divided
For the Vanilla Glaze (optional):
½ cup powdered sugar sifted
½ teaspoon pure vanilla extract
1 tablespoon milk

Place a rack in the center of your oven and preheat to 375 degrees F. Line an 8x8-inch baking pan with parchment paper so the paper overhangs two sides like handles. In a medium bowl, combine the oats, flour, brown sugar, ginger, and salt. Pour in the melted butter and stir until it forms clumps and the dry ingredients are evenly moistened. Set aside ½ cup of the crumble mixture, then press the rest into an even layer in the bottom of the prepared pan. Press firmly so the crust holds together. Scatter half of the strawberries over the crust. Sprinkle the cornstarch evenly over the top, then sprinkle the lemon juice and 1/2 tablespoon of the granulated sugar. Scatter on the remaining berries, then the remaining ½ tablespoon sugar. Sprinkle the reserved crumbs evenly over the top. You will have some fruit showing. Bake the bars for 35 to 40 minutes, until the fruit is bubbly and the crumb topping looks golden. Place the pan on a wire rack to cool completely. While the bars cool, prepare the glaze: In a medium bowl, briskly whisk together the powdered sugar, vanilla, and milk until smooth. Remove from the pan and drizzle with glaze, slice, and serve.

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