

STRAWBERRY BOURBON COBLER



TIME TO PREPARE

20 Minutes



BAKING TIME

45 to 50 Min



SERVES

4 TO 6



Ingredients

Filling:

- 6 cups halved strawberries
- 1/2 cup sugar
- 1/4 cup bourbon, whiskey, rum or orange juice
- 1 tbsp lemon juice
- 1/4 cup cornstarch

Biscuit Topping:

- 2 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 2 tbsp granulated sugar
- 1/4 cup vegetable shortening (Crisco) or lard (Tenderflake), chilled
- 3 tbsp butter, chilled
- 1 tbsp honey
- 3/4 cup milk
- 1 tbsp melted butter + 1 tbsp sugar for topping

Steps to Make

1. Preheat oven or barbecue to 400 F (or medium high if your barbecue does not have a thermometer)
2. **Filling:** Place halved strawberries in a 2-quart baking dish or 12-inch cast iron pan. Add sugar, bourbon, lemon juice and cornstarch; stir to combine. Place in pre-heated oven or barbecue (close the lid) and bake for 15 minutes.
3. **Topping:** Meanwhile, while the strawberries are baking, make the topping. In a large bowl, combine flour, baking powder, salt and sugar. Add the cold shortening and butter. Using a pastry blender or two knives, cut the fat through the flour, until the mixture resembles peas and it is crumbly. Add the honey and milk and stir just until combined.
4. Turn out onto a lightly floured surface and shape into a rectangle, about 1/2-inch thick. Fold the dough on top of itself, in thirds like you would a letter and then flatten into a rectangle again.
5. Cut into 1 1/2-inch squares and freeze for 15 minutes.
6. Remove baking pan/cast iron pan from oven/barbecue and top with biscuits. Brush with melted butter and sprinkle with sugar. Place back in oven/barbecue and bake 20 to 25 minutes longer or until biscuits are golden. Serve warm with ice cream or whipping cream.