

Chef
**VERONICA
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Strawberry Lemon Cobbler

Serves 6

An easy springtime or summer dessert perfect for a casual meal al fresco. I like to finish it with a light dusting of confectioner's sugar, however you can serve it with very lightly sweetened whip cream if you like. The dessert can easily be made in an 8x8 pan as opposed to the ramekins.



Ingredients:

Filling:

- ¼ cup granulated sugar
- 2 teaspoon cornstarch
- 1 teaspoon grated lemon zest
- Small pinch kosher salt
- 2 teaspoons lemon juice
- 2 lbs strawberries, hulled and quartered

Lemon Sugar:

- 1 tablespoon granulated sugar
- 1 tsp lemon zest

Cobbler Topping:

- 1 cup (5oz) all-purpose flour
- 2 tablespoons stone ground cornmeal
- ¼ cup granulated sugar
- 1 teaspoon kosher salt
- 2 teaspoons milk powder (nonfat or whole is fine)
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 5 tablespoons melted butter, divided
- ⅓ cup buttermilk
- Confectioners sugar, for sprinkling

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Instructions

- 1) Adjust oven rack to middle position and preheat to 350 F. Line rimmed baking sheet with parchment paper.

- 2) Place 6 - 6oz ramekins (or an 8x8 baking dish, although baking time may increase by about ten minutes) on the prepared sheet pan. Remove 1 tablespoon of the melted butter and divide evenly among the ramekins to grease them.

- 3) For the filling: In a large bowl, combine the sugar, cornstarch, lemon zest and salt. Add the lemon juice and prepared strawberries and mix gently to combine. Transfer mixture to ramekins, dividing evenly. Set aside while you make cobbler topping.

- 4) In a medium bowl, whisk flour, cornmeal, sugar, salt, milk powder, baking powder and baking soda. Add remaining 4 tablespoons melted butter and the buttermilk and stir with a rubber spatula just until combined and no dry streaks of flour remain.

- 5) Evenly divide the cobbler topping among the ramekins, spreading it out only slightly from the center, as it will spread as it bakes. Sprinkle the lemon sugar over the cobbler topping, dividing evenly among the ramekins.