

Cakey Strawberry Cobbler: The Sweet Taste of Summer

4 cups fresh strawberries, hulled and quartered



OVEN
375°F

TIME
40 min

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INGREDIENTS

For the Strawberry Filling:

4 cups fresh strawberries, hulled and quartered

1/2 cup granulated sugar

1 tbsp cornstarch

1 tbsp lemon juice

For the Cakey Topping:

1 cup all-purpose flour

1 1/2 tsp baking powder

1/4 tsp salt

1/2 cup whole milk

1/4 cup melted butter

1 large egg

1/2 tsp vanilla extract

Swaps and Notes:

Strawberries: While fresh strawberries are best for this recipe, you can also use frozen strawberries.

If you do, don't thaw them first—just toss them with the sugar and cornstarch and they'll cook down beautifully.

Cornstarch: This is essential for thickening the strawberry juices. Without it, the filling would be too runny. You can also use flour as a thickener, but cornstarch gives a clearer, glossier finish.

Cakey Topping: The combination of butter, egg, and milk creates the perfect tender, moist topping.

Using melted butter makes it even easier to mix.

Add-ins: Feel free to add a pinch of cinnamon or

nutmeg to the filling for a warm, spiced flavor. A sprinkle of turbinado sugar on top of the topping before baking will give it a beautiful, crunchy crust.

Instructions:

Prepare the Strawberry Filling:

Mix: In a large bowl, combine the hulled and quartered strawberries, granulated sugar, cornstarch, and lemon juice. Toss gently to coat all the berries.

Transfer: Pour the strawberry mixture into a 9x9 inch baking dish or a similar-sized oven-safe skillet.

Prepare the Oven: Preheat your oven to 375°F (190°C).

Prepare the Cakey Topping:

Dry Ingredients: In a separate medium bowl, whisk together the all-purpose flour, granulated sugar, baking powder, and salt.

Wet Ingredients: In another small bowl, whisk together the whole milk, melted butter, egg, and vanilla extract until smooth.

Combine: Pour the wet ingredients into the dry ingredients and stir just until combined. The batter should be slightly thick. Be careful not to overmix!

Assembly and Baking:

Spoon the Topping: Spoon the cake batter evenly over the top of the strawberry filling in the baking dish. You don't need to spread it perfectly-some of the fruit peeking through is part of the rustic charm.

Bake: Place the cobbler in the preheated oven and bake for 35-40 minutes, or until the topping is golden brown and a toothpick inserted into the cakey part comes out clean. The strawberry filling should be bubbling around the edges.

Cool & Serve: Let the cobbler cool for at least 15-20 minutes before serving. This allows the filling to set up a bit. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.

Tips for Success:

Don't Overmix the Topping: Just like with a cake, overmixing the topping batter will develop the gluten and result in a tough, chewy texture. Mix only until the ingredients are combined.

Let It Rest: It can be hard to wait, but letting the cobbler cool for a bit after it comes out of the oven is crucial. It gives the filling time to thicken up, so you don't end up with a watery mess.

Serving Temperature: A warm cobbler with cold vanilla ice cream is one of life's greatest simple pleasures. Don't serve it piping hot, but definitely don't serve it cold.

DIRECTIONS

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13. **Serving Suggestions and Pairings:** This Cakey Strawberry Cobbler is best served warm, straight out of the oven. A big scoop of vanilla ice cream is the classic pairing, as it melts into the warm fruit and cake. A dollop of fresh whipped cream or even a spoonful of plain Greek yogurt for a tangy contrast would also be fantastic.
14. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
15. **Calories:** Approximately 450
16. **Protein:** 6g
17. **Fat:** 20g
18. **Carbohydrates:** 65g
19. This is a delicious treat that's best enjoyed as a special dessert.
20. **Storage and Leftover Tips:** Leftover cobbler can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm individual servings in the microwave or place the whole dish back in a 350°F (175°C) oven for about 10-15 minutes until heated through.
21. **More Recipes You Will Love:** If you're a fan of simple, delicious desserts, you'll love some of my other recipes. For another fantastic, easy dessert, try my recipe for [The Best Peanut Butter Brownies I've Ever Made](#) and [I've Made a Lot](#). For a fun no-bake option, check out my recipe for [These Old School No-Bake Cookies Never Fail Me](#) and [I've Made Them 100 Times](#). And for something a little more elegant and fun, my [This Unicorn Poke Cake Became My Favorite Party Trick](#) is always a big hit!
22. **Final Thoughts:** This Cakey Strawberry Cobbler is more than just a recipe; it's an experience. It's a way to capture the sweet taste of summer in a warm, comforting dish. It's the kind of dessert that will make you feel like a star baker with minimal effort.
23. I hope you give this recipe a try and that it becomes a cherished part of your summer traditions. Let me know what you think in the comments below! And don't forget to follow me for more delicious and easy recipes. Happy baking!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cakey-strawberry-cobbler-the-sweet-taste-of-summer/>