



# Strawberry Skillet Cobbler

## Ingredients

## Equipment

- 10-inch cast iron skillet (or oven-safe baking dish)
- **Strawberry Filling**
  - 3 pounds fresh strawberries, hulled and sliced
  - $\frac{3}{4}$  cup granulated sugar
  - $\frac{1}{4}$  teaspoon black pepper
  - $\frac{1}{4}$  teaspoon kosher salt
  - 2 tablespoons cornstarch
  - 2 tablespoons lime juice
  - 10 fresh mint sprigs, julienned (plus more for garnish)
  - 2 teaspoons vanilla extract
  - Cooking spray
- **Cornbread Topping**
  - 1 cup all-purpose flour
  - $\frac{1}{2}$  cup cornmeal
  - $\frac{1}{2}$  cup granulated sugar
  - $\frac{1}{2}$  cup powdered sugar
  - $1\frac{1}{2}$  teaspoons baking powder
  - $\frac{3}{4}$  teaspoon kosher salt
  - $\frac{1}{2}$  cup unsalted butter, melted and cooled
  - 1 cup buttermilk, heavy cream, or non-dairy milk
- **Optional**
  - Vanilla ice cream, for serving

## Instructions

### 1. Preheat & Prep:

Preheat your oven to 400°F. Lightly coat a 10-inch cast iron skillet (or baking dish) with cooking spray.

### 2. Make the Strawberry Filling:

In a large mixing bowl, combine sliced strawberries, sugar, black pepper, salt, cornstarch, lime juice, mint, and vanilla extract. Stir well until the sugar begins to dissolve.

Transfer the mixture to the skillet and cook over medium-high heat for 5 minutes, stirring occasionally. Remove from heat.

### 3. Make the Cornbread Topping:

In a separate bowl, whisk together flour, cornmeal, granulated sugar, powdered sugar, baking powder, and salt.

Stir in the melted butter and chilled buttermilk (or milk of choice) until a thick, wet batter forms.



4. **Assemble & Bake:**

Drop large spoonfuls of batter over the strawberries—no need to spread it evenly.

Bake for 30–35 minutes, or until the topping is golden brown and the filling is bubbling around the edges.

5. **Serve:**

Let cool slightly, then scoop into bowls. Top with a scoop of vanilla ice cream and a few fresh mint leaves.