

Foodnity Recipes

Easy Homemade Strawberry Cobbler

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Fruit Filling

- [ ] 1½ lbs fresh strawberries, hulled and halved
- [ ] ½ cup granulated sugar
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tsp lemon juice
- [ ] ½ tsp vanilla extract

Crumb Topping

- [ ] 1 cup all-purpose flour
- [ ] 1/3 cup brown sugar
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, cold and cubed
- [ ] ¼ cup rolled oats (optional)
- [ ] 1 tbsp melted butter for brushing

Instructions

1. Preheat the oven to 375°F (190°C). Lightly butter a 9-inch baking dish.
2. In a bowl, toss the strawberries with sugar, flour, lemon juice, and vanilla; let sit while you prepare the topping.
3. Combine flour, brown sugar, and salt for the crumble; cut in the cold butter until the mixture resembles coarse crumbs, then stir in oats if using.
4. Spread the fruit evenly in the dish, then sprinkle the crumb topping over it. Drizzle melted butter on top for extra golden color.
5. Bake for 30-35 minutes, until the topping is deep golden and the fruit is bubbling. Let it rest 5 minutes before serving.

Nutrition per serving

320 kcal	3 g	55 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If berries release too much juice, add an extra tablespoon of flour to thicken.
- For a richer crust, substitute half the butter with melted coconut oil.
- Serve warm with a scoop of vanilla ice cream for contrast.