

Dawn's Strawberry Cobbler Recipe

Ingredients

- *5 cups fresh strawberries roughly chopped*
- *1 stick of butter*
- *1 cup of milk*
- *1 cup of self rising flour*
- *1 cup of sugar*

Directions

- *Preheat oven to 350 degrees*
- *Mix together the strawberries and 1/2 cup of sugar and set aside*
- *Melt one stick of butter in glass baking dish in the oven*
- *Mix flour and sugar together, *Gently whisk in 1 cup of milk into flour and sugar*
- *When butter is melted spoon strawberries on top spreading evenly across the baking dish*
- *Pour batter mixture on top but DO NOT mix.*
- *Bake in the oven for 40-45 minutes until crust is golden brown and filling is bubbling*

Spring is the sweetest time of year and one of my very favorite spring memories of being your mama is taking you all strawberry picking. I would pay extra so you could taste some as you picked. We would have baskets for you to eat and I would have several baskets that I would freeze to make strawberry cobbler. You all loved strawberry cobbler with vanilla ice cream in the summer and in the winter time when the strawberries were long gone you loved a Sunday supper with a strawberry cobbler fresh from the oven that tasted like spring when it was cold outside. I am forever thankful for the gift of being your mama and the sweet memories we share.

