

- SKS -

# Skillet Strawberry Cobbler with Cream Cheese Swirled Biscuits

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Source: [halfbakedharvest.com](http://halfbakedharvest.com), makes 1, 12" skillet

## FOR THE COBBLER:

- 5 cups (about 3 pounds) fresh or frozen strawberries, hulled + halved if large
- 1/3 cup coconut sugar (may sub brown sugar or granulated sugar)\*
- 2 tablespoons fresh lemon juice
- 2 teaspoons vanilla + one vanilla bean (optional), seeds removed
- pinch of sea salt (about 1/4 teaspoon)

## FOR THE BISCUITS:

- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 1/2 sticks (12 tablespoons) cold salted butter (or unsalted with a pinch of salt)
- 3/4 cup buttermilk
- 1/4 cup honey
- 8 ounces cream cheese, cubed

- 1 Preheat the oven to 375 degrees F.
- 2 Lightly rub an 11-12 inch cast iron skillet (or large pie plate) with a little softened butter or cooking spray.
- 3 In the skillet, combine the strawberries, coconut sugar (use 1/2 cup if you prefer things a bit sweeter), lemon juice, vanilla, vanilla bean (if using) and a pinch of sea salt. Toss well to combine.
- 4 In a large bowl, combine flour and baking powder. Whisk until combined. Using a fork, pastry blender or your hands, add butter pieces to the flour and mix until coarse little crumbles remain.
- 5 Whisk together the buttermilk and honey and pour into the flour. Stir with a spoon until just combined, trying
- 6 not to overmix. Use your hands if needed to bring the dough together. Fold in the cream cheese.
- 7 Use a 1/4 cup measure to drop batter onto the strawberries or press dough on a sheet of parchment paper or cutting board, then use a biscuit cutter to shape the dough into rounds. Place the rounds on top of the cobbler.
- 8 You will have leftover biscuit dough...bake this and eat with butter. SO GOOD.
- 9 Bake the cobbler for 40-45 minutes or until the strawberries are bubbling and the biscuits lightly golden. Serve warm. Dust with powdered sugar and scoop of ice cream if desired.