

2003 STRAWBERRY RECIPE CONTEST WINNER
First Place Winner - Jahala Williams

Strawberry Cobbler

INGREDIENTS:

- 1 Stick Margarine
- 4 Cups McLeod Farms Strawberries (Fresh or Frozen)
- 1 ¼ Cup Sugar
- 1 Cup Milk
- 1 Cup Self Rising Flour
-

PREPARATION:

Melt Margarine in 9 x 13 or 8 inch square pan in oven.

Sift flour and sugar together in mixing bowl. Add Milk, Making batter. Pour batter over melted butter; do not stir.

Pour Strawberries on top of batter. **DO NOT STIR.** Bake 350 – 375 degrees for 25 to 45 minutes. Serve warm with whipped cream or ice cream.

Whipped Cream:

- 2 Cups Whipping Cream (Chilled)
- 1/3 Cup Sugar
- ½ tsp. Vanilla Extract

Beat Whipping Cream, Sugar, and Vanilla Extract until stiff in large bowl.

Recipe Courtesy of McLeod Farms, www.macspride.com.