

Strawberry Oatmeal Cookie Cobbler

RECIPE LIGHTLY ADAPTED FROM TIEGHAN GERARD



Ingredients

For the Strawberries:

6-7 cups SWP Strawberries
1/3 cup brown sugar
1 tablespoon cornstarch
3 tablespoons salted butter
2 teaspoons vanilla extract

For the Cookie Topping:

1 stick salted butter, melted
1 cup brown sugar
1 large egg
2 teaspoons vanilla extract
1 cup all-purpose flour
1 cup old fashioned oats
1/2 teaspoon baking soda
1/2 teaspoon salt
4 tablespoons salted butter
2 tablespoons maple syrup

Directions

1. Preheat the oven to 350 degrees.
2. Combine the strawberries, brown sugar, cornstarch, and butter in a large, oven-safe skillet set over high heat. Bring the berries to a boil. Boil and cook for 5-10 minutes until their juices are bubbling. Remove from the heat and add the vanilla, tossing to combine.
3. Meanwhile, make the cookie. In a bowl, whisk together 8 tablespoons of melted butter, brown sugar, an egg, and vanilla. Add the flour, oats, baking soda, and salt.
4. Sprinkle the cookie dough over the fruit. Bake for 30 minutes.
5. Remove the skillet from the oven. Arrange 4 tablespoons of cut butter evenly on top. Drizzle the maple syrup over the butter and bake for another 10-15 minutes.
6. This is the most important step!!! Serve warm with LOTS and LOTS of ice cream!! Enjoy!!

****Note:** I make this entirely gluten free by making even swaps with gluten free flour and gluten free oats.