

Dessert

Fresh Strawberry Cobbler

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FILLING

4 cups medium strawberries, hulled and quartered

1 cup freshly sliced peaches

1/3 cup sugar

1/3 cup orange juice

1 tablespoon cornstarch

1 tablespoon fresh lime juice

BISCUIT TOPPING

1 cup all-purpose flour

3 tablespoons sugar, divided

1 1/2 teaspoons baking powder

1/2 teaspoon salt

3 tablespoons butter, cut into pieces

1/2 cup buttermilk

Preheat the oven to 350 degree Stir well.

To prepare the filling: In a medium bowl, combine the strawberries, peaches, 1/3 cup of sugar, orange juice, cornstarch and lime juice.

Spoon the strawberry mixture into a 10-inch, deep-dish pie plate or 11x7-inch baking dish coated with cooking spray.

To prepare the biscuit topping, In a bowl, combine the flour, two tablespoons of the sugar, baking powder and salt.

Add the butter, working with your fingers until the mixture resembles coarse meal. Stir in the buttermilk.

Drop the dough by tablespoons over the strawberry mixture. Sprinkle with the remaining sugar.

Bake for 25 minutes or until the strawberry mixture is bubbly and the biscuits are browned.

Per Serving (excluding unknown items): 1285 Calories; 37g Fat (25.6% calories from fat); 18g Protein; 224g Carbohydrate; 4g Dietary Fiber; 97mg Cholesterol; 2282mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1/2 Fruit; 1/2 Non-Fat Milk; 7 Fat; 7 Other Carbohydrates.