



## RECIPE OF THE MONTH

**RECIPE FOR:** CREAM CHEESE STRAWBERRY COBBLER

### INGREDIENTS:

½ CUP BUTTER (MELTED)

1 CUP MILK

1 CUP FLOUR

1 CUP SUGAR

2 TEASPOONS BAKING POWDER

½ TEASPOON SALT

2 CUPS HALVED STRAWBERRIES (WASHED & STEMS REMOVED)

4 OZ CREAM CHEESE CUT INTO SMALL PIECES

### DIRECTIONS:

1. PLACE BUTTER INTO A 9 X 13 INCH BAKING DISH AND MELT IN A 400 DEGREE OVEN. TILT TO COAT THE BOTTOM OF THE DISH.
2. MIX IN A SMALL BOWL THE FOLLOWING: MILK, FLOUR, SUGAR, BAKING POWDER, SALT.
3. POUR MIXTURE INTO THE PREPARED BAKING DISH.
4. ARRANGE THE SLICED STRAWBERRIES CUT SIDES DOWN IN A SINGLE LAYER IN BATTER.
5. DOT THE COBBLER WITH THE CREAM CHEESE PIECES.
6. BAKE UNTIL GOLDEN BROWN AND EDGES ARE BUBBLING (25-30 MINUTES).
7. OPTIONAL: SERVE WARM WITH A SCOOP OF FAVORITE ICE CREAM.