Dillard House Strawberry Cobbler

The Dillard House's Strawberry Cobbler

Hands on: 45 minutes
Total time: 1 hour, 15 minutes, plus resting time for dough
Serves: 8

At the Dillard House, this cobbler is served with lightly sweetened whipped cream.

2 cups self-rising flour
2/3 cup shortening
1 1/2 cups plus 6 tablespoons ice-cold water, as needed, divided
1 quart fresh strawberries, hulled and sliced
2/3 cup granulated sugar, plus 2 tablespoons for sprinkling on pastry
1/4 cup (1/2 stick) unsalted butter, plus 1 tablespoon melted butter for brushing on pastry
1/2 cup cornstarch

In a large bowl, make pastry by combining flour and shortening. Use a pastry cutter or forks to cut shortening into small flakes, with no flake larger than a pea. Stir in enough cold water, about 6 tablespoons, to form a stiff dough. Wrap dough in plastic wrap and chill in refrigerator 1 hour. May be made 1 day in advance.

Preheat oven to 350 degrees. Lightly grease a 10-inch deep dish pie pan.

In a large saucepan, bring strawberries, 1 cup water, 2/3 cup sugar and 1/2 stick butter to a boil over high heat. While strawberries are heating, in a small bowl, slowly pour cornstarch into remaining 1/2 cup water. Be sure to thoroughly dissolve cornstarch.

When strawberries have come to a boil, about 7 minutes, stir cornstarch mixture into strawberries. The strawberries will thicken instantly. Remove from heat and pour into prepared pie pan. Set aside.

Remove dough from refrigerator and roll out until it is paper thin. Using a round biscuit cutter, cut circles of dough and cover the top of the cobbler, overlapping the circles until all the strawberries are covered. Brush pastry with melted butter and sprinkle with 2 tablespoons sugar. Bake for 30 minutes or until cobbler is golden brown and strawberry mixture is bubbling. Allow to cool slightly before serving.

Down Home Strawberry Cake

1/2 cup (two sticks) salted butter
1 cup sugar
4 large eggs at room temp
2 pounds strawberries, divided
3 cups cake flour or Lily White all-purpose flour
1 Tablespoon baking powder
1 teaspoon baking soda
3 ounces (one small package) strawberry gelatin
3/4 cup 2% buttermilk
1 pint (cold) whipping cream (see below)

1. Preheat oven to 350 with a rack in the middle. Butter and flour two 8" cake pans.

2. Cream butter and sugar in a large bowl. Add eggs one at a time.

3. Pulse one pound strawberries in food processor until chunky, but not pureed. Add to bowl.

4. Sift together the flour, baking soda, baking powder and gelatin. Fold half of it into wet ingredients, followed by buttermilk and the other half. If your batter looks broken, that's okay- it's just the strawberries.

5. Let batter rest 15 minutes. Pour evenly into pans and bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Meanwhile, beat cream until semi-stiff peaks form and slice remaining strawberries.

6. Allow cake to cool for 15 minutes before flipping onto a rack. This is a very delicate cake, so be gentle. When layers are completely cool, decorate with whipped cream and sliced strawberries. Serve immediately after frosting. If you're planning on transporting this cake, bring layers and whipped cream and assemble on site.

Whipping Cream
1 quart heavy cream
1 and ½ cups confectioner sugar
2 teaspoons vanilla

Whip all ingredients together until stiff. Refridgerate until ready to use.

Ingredients
- **1 Package Plain White Cake Mix**
- **1 Cup Chopped strawberries, with juice**
- **3/4 Cup Milk**
- **1 Package Strawberry Gelatin (3 ounce)**
- **3/4 Cup Vegetable Oil**

- · **3 Eggs**
- · **8 ounce Cream Cheese, room temp (icing)**
- · **4 Tablespoons margarine, room temp (icing)**
- · **3 Cups confectioner's sugar (icing)**
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Instructions

1. Grease and flour two 8 inch round baking pans or one 9x13 inch pan. Gently mash strawberries by placing them in a large plastic bag and rolling over it with a rolling pin or large can. Place cake mix, milk, gelatin mix, vegetable oil, and eggs in large mixing bowl. Beat with an electric mixer until smooth and creamy, about two minutes or so. Add in strawberries and juice, mix again until well combined. Pour into baking pans. Bake at 350 for 25-30 minutes or until toothpick inserted in center comes out clean. If using two round pans, allow to sit for ten minutes before turning out of pans to cool completely. If baking in 9x13 pan, simply allow to cool in pan.

2. Combine all icing ingredients and mix with electric mixer until smooth and creamy. Ice cooled cake.

3. Store cake in refrigerator.