



RED, WHITE & BLUE CAST IRON COBBLER



1

FOOD PREP

15 mins

2

GRILL PREP

10-20 mins

3

THE COOK

25 mins

INGREDIENTS

- golden yellow cake mix
- **2 tbsp.** butter, 1 for the pan, one for on top of the batter
- **1** egg
- **½ cup** water

Cobbler Filling

- **1 ½ cups** blueberries
- **1 ½ cups** strawberries (chopped with stems removed)
- **½ cup** sugar
- **½ cup** flaked sweetened coconut – ¼ for the berry mixture (¼ cup for the batter mixture)
- **1 tsp.** vanilla
- **1** lemon, used for the juice, plus zest

Tools needed:

- **12”** cast iron skillet

1 FOOD PREP

- **Combine the cobbler filling ingredients**, and let the berries **macerate for 10 minutes**.
- Next, **mix the batter**. Then add the coconut to the batter and mix until uniform in consistency.
- Now, coat a cast iron skillet with about 1 tbsp. of butter, so the cobbler doesn’t stick – you can also use coconut oil if you have it.
- Next, add the berry mixture, then add the batter.
- Finally, stir the berry and batter mixture with a spoon a few times so some of the berries can make it to the top, and place a tbsp. of butter on top of the batter.

2 GRILL PREP

- **Fuel:** We recommend Kingsford® Original Charcoal Briquets
- **Method:** Two-Zone Method
- **Temp:** 350°F (Medium Heat)

3 THE COOK

- When you’re at temp, put cooking oil on a folded paper towel. Grab the oiled paper towel with long-handled tongs and **oil the grate thoroughly**.
- **Place the cast iron skillet directly over the coals for 25 minutes** or until the fruit is bubbling up and the cake has turned golden brown.
- Let cool for 5 minutes, then serve warm with vanilla bean ice cream.

Recipe created by Grill Girl Robyn Lindars on behalf of Kingsford® Charcoal.

For safe meat preparation, reference the USDA website.