Strawberry S’mores Cobbler

400 degrees

1 recipe GF graham cracker crumbs

¾c fresh squeezed orange juice

1t orange zest

¼c sugar

2T corn starch

2lbs fresh strawberries, hulled and quartered

16 large marshmallows

2oz dark chocolate, broke into small pieces

Spread crumbs in an even layer in the bottom of a 2qt baking dish. In large sauce pan combine zest, orange juice, sugar and corn starch. Cook on med/med-low until thick and bubbly. Stir in strawberries. Spoon mixture over crumbs. Top with chocolate pieces and marshmallows, lightly pressing marshmallows into strawberries. Bake 10min or until marshmallows are golden. Serve warm ☺