

# PEACH AND BLUEBERRY COBBLER



## Ingredients

### For the filling:

1 Cup or about 2 peaches  
1/2 cup fresh blueberries  
2 Tbsp brown sugar  
1/2 Tbsp cornstarch  
1 Tbsp water  
1/2 Tbsp fresh lemon juice  
Pinch of cinnamon

### For the Cobbler Topping

1/2 cup all purpose flour  
2 Tbsp sugar  
3/4 tsp baking powder  
1/4 tsp salt  
1/4 cup milk  
2 Tbsp unsalted butter,  
melted



## Cooking Instructions

- With the help of an adult, **preheat** oven to 375 degrees
- **Wash** peaches and blueberries thoroughly
- **Cut** peaches in half lengthwise and remove the pit.
- **Slice** peaches into 1/4 inch slices and combine with blueberries in a non-reactive bowl.
- Add sugar, cornstarch, water, lemon juice and cinnamon and gently **stir** ingredients to combine.
- In a separate medium sized mixing bowl, **combine** flour, sugar, baking powder and salt. Add in milk and melted butter and **mix** until combined (do not over-mix)
- Add fruit mixture into a 7" round baking or pie pan
- Carefully **spoon** cobbler topping over fruit mixture and spread evenly to cover fruit.
- Bake for 30 minutes until bubbly at the edges and topping is golden brown.
- Enjoy your peach blueberry cobbler warm with a scoop of ice cream! Oh-yea!