

## ***Blueberry Peach Cobbler***

### **Ingredients**

Cornstarch	2 tablespoons
Sugar, granulated	1 ½ cups
Sugar, coarse	1 tablespoon
Blueberries	5 cups
Peaches	2 pounds, peeled, pitted & cut into ½ " thick wedges
Flour, all purpose	3 cups
Baking powder	1 tablespoon
Salt	1 teaspoon
Butter	2 sticks (1 cup) cold unsalted butter, cut into ½" cubes
Milk, whole	1 cup plus 3 tablespoons

### **Preparation**

- Place oven rack in middle position and preheat oven to 425°F. Butter a 9x12" glass or ceramic baking dish with a 3 quart capacity.
- Whisk together cornstarch and 1 ½ cups granulated sugar in a large bowl, then add blueberries and peaches. Toss to combine well. Transfer to baking dish and bake until fruit is bubbling – approximately 10 – 15 minutes.
- While fruit bakes, whisk together flour, baking powder, and salt in another large bowl, then blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal. Add milk and stir just until a dough forms.
- Drop dough onto hot fruit mixture in 12 mounds of approximately 1/3 cup each. Sprinkle each dough mound with the coarse sugar.
- Bake cobbler until top is golden – approximately 25 – 35 minutes. Serve warm.
- Top with vanilla ice cream if desired.