

Marie Saba

from my kitchen to yours

Peach & Blueberry Cobbler

For peach and blueberry filling:

Ingredients:

- 1/4 cup sugar
- 1/4 cup light brown sugar
- 1 Tablespoon cornstarch
- 1/2 cup water
- 1 Tablespoon lemon juice
- 2 cups sliced peaches, fresh or frozen
- 1 cup blueberries, fresh or frozen

For Topping:

- 1 cup all-purpose flour
- 1/2 cup sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1/4 cup butter, softened
- 1 Tablespoon brown sugar
- 1/4 teaspoon cinnamon



Instructions:

- 1** In a small saucepan, combine white and brown sugars, cornstarch, water and lemon juice. Cook over medium heat, stirring frequently, until thick.
- 2** Add peaches and blueberries to 2-quart baking dish. Pour thickened sauce over fruit and toss to coat.
- 3** In a medium bowl, mix together flour, sugar, baking powder and salt. Add milk and softened butter; mix until fairly smooth (some lumps of butter are okay). Spoon batter over the fruit.
- 4** Sprinkle with brown sugar and cinnamon. Bake at 375 degrees F for 50 to 60 minutes, or until a toothpick inserted into the center comes out clean.