

Peach-Blueberry Cobbler

Serves 6

Combine in saucepan:

- 50 g white sugar;
- 50 g light brown sugar
- 1 rounded T cornstarch;
- 60 ml water.

Bring to boil over medium heat stirring constantly until thick (will be just slightly thick).

- Add 1 T lemon juice;
- 675 g sliced & peeled ripe peaches (frozen OK)
- 190 g fresh blueberries (frozen OK)
- Gently mix syrup mixture, lemon juice and fruit, and pour into a 20 x 20 cm casserole.



Cobbler Topping

Sift together into mixing bowl:

- 130 g all-purpose flour;
- 1½ teaspoons baking powder;
- 75 g sugar
- ½ tsp salt.

Then,

- add 120 ml whole milk
- 56 g soft unsalted butter and beat until smooth.

Spoon cobbler topping over fruit. (Dough will be wet.)

Sprinkle cobbler topping with a mixture of:

- 1 T sugar and
- ½ tsp mixed ground nutmeg & cinnamon

Bake at **180°C** for **40 to 45 minutes or until topping is done** in the center.
Recipe may be doubled for baking in a 20 x 23 cm pan or casserole dish