

PEACH BLUEBERRY COBBLER

More than just a 'peachy keen' cobbler!

by Jill Yarbrough, Dining Services Test Kitchen Manager

Featured Food: Peaches

Yield: Serves 8-12

Ingredients

2 lbs. fresh peaches OR 1 29-oz. can sliced peaches	1 $\frac{3}{4}$ c. 2% milk
1 $\frac{3}{4}$ c. flour	$\frac{3}{4}$ c. butter or margarine, melted
2 c. sugar	
3 $\frac{1}{4}$ t. baking powder	$\frac{1}{2}$ c. fresh or frozen blueberries
$\frac{1}{2}$ t. salt	1 quart vanilla ice cream

Preparation

Prepare 9" x 9" baking dish and aluminum foil cover by coating both with non-stick cooking spray.

Blanch fresh peaches, remove skins and slice OR drain canned peaches.

Mix all the dry ingredients together.

Combine milk and melted butter, and pour into flour mixture. Mix together to form a smooth consistency then pour into prepared dish. Top with peaches and sprinkle with blueberries. Cover dish with aluminum foil, sprayed side down.

Bake at 400°F for 40 minutes. Uncover and bake for another 20 minutes until golden brown and firm in the middle.

Allow to cool until slightly warm. Serve with vanilla ice cream.