

Peach-Blueberry Cobbler

Filling:

- 1/2 c granulated sugar
- 2 Tbsp all-purpose flour
- 1/2 tsp grated lemon rind
- 1/4 tsp salt
- 3 c chopped peeled peaches (about 2 pounds)
- 2 c fresh blueberries
- 1 Tbsp fresh lemon juice

Topping:

- 1 1/3 c all-purpose flour (about 6 ounces)
- 1/3 granulated sugar
- 1/2 tsp baking powder
- 1/4 tsp salt
- 3 Tbsp chilled butter, cut into small pieces
- 2/3 c low-fat buttermilk (or skim milk and a splash of lemon juice or white vinegar)
- 1 1/2 Tbsp turbinado sugar (I didn't do this)

1. Preheat oven 400* F
2. For filling combine first 4 ingredients in a large bowl. Add peaches, blueberries and juice. Spoon mixture into an 8-inch square baking dish coated with cooking spray. Bake at 400°F for 15 minutes.
3. For topping, lightly spoon 1 1/3 c flour into dry measuring cups. Combine 1 1/3 flour, 1/3 c granulated sugar, baking powder and 1/4 tsp salt, stirring with

a whisk. Cut in butter with a pastry blender or 2 knives until mixture resembles coarse meal. Add buttermilk, stir until just moist.

4. Remove dish from oven, drop dough onto peach mixture to form 8 rounds. Sprinkle dough evenly with turbinado sugar. Bake at 400°F for 25 minutes or until bubbly and golden.

Yield: 8 servings; 1/2 cup cobbler and 1 biscuit.

*Serve with homemade vanilla ice cream.

Calories 259, Fat 4.9g, Protein 3.9g, Carb 52.1g, Fiber 2.4g, Chol 12mg, Iron 1.3mg, Sodium 230 mg, Calc 52mg

Printed from: www.ginnyrecipes.blogspot.com