

Blueberry and Peach Cobbler

Serves 8 using 9x13 inch baking pan

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

Filling:

4 c blueberries

3 peaches, ripe ([freestone peaches](#) are ideal, but any ripe peaches will do)

½ cup sugar

2 tablespoons flour

Lemon, juiced

Biscuits:

3 cups all-purpose flour

¾ cups sugar

1 ½ tablespoons baking powder

¼ teaspoon salt

12 tablespoons unsalted butter, cold and cut into ¼ inch pieces

1 cup milk

1 ½ teaspoon vanilla

Equipment for class

9x13 inch baking pan

Cutting board

Chef's knife

Large mixing bowl

Pastry blender or large fork

Blueberry and Peach Cobbler

Serves 8

Filling:

4 c blueberries

3 peaches, ripe ([freestone peaches](#) are ideal, but any ripe peaches will do)

½ cup sugar

2 tablespoons flour

Lemon, juiced

Biscuits:

3 cups all-purpose flour

¾ cups sugar

1 ½ tablespoons baking powder

¼ teaspoon salt

12 tablespoons unsalted butter, cold and cut into ¼ inch pieces

1 cup milk

1 ½ teaspoon vanilla

1. Preheat oven to 400 degrees. Place baking rack in the middle of the oven.
2. Cut peaches into ¾ inch cubes. No peeling necessary.
3. Place the peaches and blueberries into a large bowl. Add the sugar, flour, lemon juice, and toss gently. Place into a 9x13 inch baking dish.
4. In your large bowl, combine the flour, sugar, baking powder, and salt. Add the chilled pieces of butter and quickly toss to coat with flour. Using a pastry blender or your hands, cut the butter into the dry ingredients until it resembles coarse meal. If you prefer to use a food processor, cut butter into dry ingredients by pulsing until it resembles coarse meal, then transfer to a bowl.
5. Using a fork, stir in milk until mixture just comes together into a slightly sticky dough; avoid over-mixing.
6. Drop clumps of the dough on top of the fruit filling. Be sure to leave some open spots to allow steam from the cooking fruit to escape.
7. Bake cobbler 10 minutes. Reduce heat to 350° and continue to bake until top is golden brown and juices are bubbling, 50–65 minutes more. Let cool slightly. Serve cobbler with ice cream.

Notes:

- Change up your fruit! Use 8-10 cups of your favorite summer or fall fruit. Add more sugar to the fruit if you like it sweeter.