

Peach and blueberry cobbler

Ingredients

For filling

- 5 peaches, peeled and sliced
- 1 cup fresh blueberries
- ¼ cup freshly squeezed orange juice
- ½ cup sugar
- 1 pinch nutmeg (less than 1/8 teaspoon)
- 2 teaspoons cornstarch

For glaze

- 2 tablespoons sugar

For topping

- 5 tablespoons softened butter
- 2 cups flour plus
- 1/4 cup flour for rolling out
- 1 tablespoon sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 3/4 cup milk



Directions

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1. Preheat oven to 400°F.
2. Bring all filling ingredients to a boil in a large saucepan, then turn down heat and simmer until the mixture becomes thick.
3. Spoon the filling into a medium baking or casserole dish and spread it evenly until it meets all sides of the dish. Pinch the butter and the flour together between your thumbs and forefingers until the flour and butter become crumbly. Mix in the sugar, baking powder and salt and slowly stir in the milk to make a soft dough.
4. Sprinkle a work surface with the ¼ cup flour, knead the dough lightly a few times on the floured surface and roll out to the size of your baking dish. With a cookie cutter or a drinking glass, cut out 10 biscuits and lay them so they are slightly overlapping on top of the fruit filling, using scraps of leftover dough to fill in any uncovered spots.
5. Sprinkle the top with the sugar. Bake for 20 minutes until biscuit topping turns golden brown. Cool for 10 minutes before serving.