

## ***PEACH BERRY COBBLER***

*Submitted by Cindy Morris*

For fruit

1 1/4 lbs firm but ripe peaches (about 5), peeled, pitted, cut into 1-inch-thick wedges  
12 oz strawberries (about 3 cups), hulled, or blueberries or blackberries, or a combination  
1/3 cup sugar  
1 Tbs cornstarch

For topping

3/4 cup all purpose flour  
3/8 tsp baking powder  
pinch of salt  
3/4 cup unsalted butter, room temperature  
3/4 cup sugar  
1 large egg  
2 tsp lemon zest  
1/2 tsp vanilla extract

1. Preheat oven to 375 and butter an 8 inch square baking dish
2. Make the fruit: Cut up peaches and hull strawberries, if using. Cut larger strawberries in half. Toss in sugar and corn starch then set aside. Allow the fruit to sit about 5 minutes, stirring occasionally, before pouring into prepared pan.
4. Make the topping: Mix flour, baking powder, and salt in a bowl and set aside. Cream the softened butter with the sugar until light and fluffy (about 2 minutes in a stand mixer). Add in egg, lemon zest, and vanilla extract, then slowly beat in flour mixture until just combined. Spoon batter over fruit and bake until filling is bubbly and topping is a golden brown, around 55 minutes.