

## Blueberry Peach Cobbler

Hazel Blue Acres - Silvana, WA

2 cups peeled and sliced peaches (frozen slices work too, thaw slightly)

2 cups blueberries, thaw if frozen

¼ cup sugar

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6 Tbsp. butter

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1 cup flour

½ cup sugar

2 tsp. baking powder

½ cup milk

Preheat oven to 350 degrees.

Combine the fruit with the ¼ cup sugar in a medium bowl & let it sit.

Melt the butter in a 9 x 13 glass baking dish.

Combine the flour, ½ sugar, & baking powder in a medium bowl.

Add the milk and stir just until blended.

Spoon six or eight blobs of batter over the melted butter in the baking dish, but do not stir.

Spoon fruit between blobs of batter, again do not stir.

Bake until the fruit is bubbly and the crust is golden brown, 45 to 55 minutes.

Serve warm with ice cream!

Recipe courtesy of a blueberry fan, Joan Helbacka!