

Peach and Berry Cobbler

Lauren Knoelke - Des Moines, IA
Taste of Home Grandma's Favorites

Servings: 8

1/2 cup sugar
3 tablespoons cornstarch
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
10 medium (6 cups) peaches, peeled and sliced
2 cups mixed blackberries, raspberries and blueberries
1 tablespoon lemon juice
TOPPINGS
1 cup all-purpose flour
1/4 cup sugar
2 teaspoons grated orange zest
3/4 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon baking soda
3 tablespoons cold butter
3/4 cup buttermilk
vanilla ice cream (optional)

Preparation Time: 20 minutes

Bake Time: 40 minutes

Preheat the oven to 375 degrees.

In a large bowl, mix the sugar, cornstarch, cinnamon and cardamom. Add the peaches, berries and lemon juice. Toss to combine. Transfer to a ten-inch cast-iron or other ovenproof skillet.

In a small bowl, whisk the flour, sugar, orange zest, baking powder, salt and baking soda. Cut in the butter until the mixture resembles coarse crumbs. Add the buttermilk, stir just until moistened. Drop the mixture by tablespoonfuls over the peach mixture.

Bake, uncovered, until the topping is golden brown, 40 to 45 minutes.

Serve warm. If desired, top with vanilla ice cream.

Per Serving (excluding unknown items): 242 Calories; 5g Fat (17.2% calories from fat); 3g Protein; 49g Carbohydrate; 3g Dietary Fiber; 12mg Cholesterol; 220mg Sodium. Exchanges: 1 Grain(Starch); 1 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.