

# Peach Blackberry Cobbler

Serves: 12

## Ingredients:

- 12 medium peaches, peeled and sliced
- 1/3 cup all-purpose flour
- 1/4 cup honey
- 3 tbsp. lemon juice
- 1/4 tsp. salt
- 3 cups fresh blackberries

## Topping:

- 2 cups all-purpose flour
- 1/2 cup sugar
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 1/3 cup cold butter, cubed
- 1 1/4 cups buttermilk

## Instructions:

- In a large bowl, combine the peaches, flour, honey, lemon juice and salt; let stand for 15 minutes. Fold in blackberries. Transfer to a 13 inch baking dish coated with cooking spray.
- For topping, in a large bowl, combine the flour, sugar, baking powder, salt and baking soda. Cut in butter until crumbly. Make a well in the center; pour in buttermilk. Stir just until a soft dough forms. Drop by tablespoonful's over fruit mixture; sprinkle with coarse sugar.
- Bake at 400 degrees for 40-45 minutes or until filling is bubbly and a toothpick inserted in topping comes out clean. Serve warm.