



COOKS ON MAIN

for the everyday chef

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Blueberry & Peach Cobbler

Serves 4 - 6

Fresh, ripe blueberries and peaches are truly one of the best parts of summer. The window is short; enjoy both in as many ways as you can! Definitely include this cobbler on your culinary bucket list a couple of times before the season is over. There are many types of cobbler – some cake-like, others with a more biscuit-like character. This time around, we're featuring a fabulous biscuit-type topping. Slightly sweetened biscuits bake atop a pan of bubbling fruit. The only thing left to do is scoop your favorite vanilla ice cream on top!

Filling:

6 peaches, pitted, peeled, sliced
2 cups blueberries, washed and destemmed
1 tablespoon lemon juice, freshly squeezed
1/8 cup white sugar
1/8 cup brown sugar
1 tbsp cornstarch
1/8 teaspoon cinnamon
1/8 teaspoon salt

Topping:

1-2 tablespoons butter, melted
1 tablespoon white sugar
1/8 teaspoon cinnamon

Biscuit Topping:

2 cups all-purpose flour (plus 1/4 cup extra)
1/4 cup white sugar
1 tablespoon baking powder
1 teaspoon Kosher salt
1/2 cup chilled butter, diced into 1/2-inch cubes
3/4 cup milk (plus 2-3 tbsp more)
2 teaspoons vanilla extract

Serve with:

Vanilla ice cream

Directions:

1. Preheat the oven to 425°F. Prepare a ceramic baking dish (about a 2-quart capacity) by lightly buttering the interior.
2. Prepare the filling. Prepare the peaches by peeling, pitting, and slicing into thin, crescent-shaped slices.
3. In a large bowl, add the blueberries to the peach slices. Sprinkle with the white sugar, brown sugar, cornstarch, cinnamon, and salt. Stir until combined.
4. Place the peaches and blueberries in the prepared baking dish and place in the oven for 20 minutes to jumpstart the baking process.
5. Meanwhile, prepare the biscuit topping. In a large mixing bowl, mix together the flour, sugar, baking powder, and salt. Stir to evenly combine the ingredients.
6. Add half of the diced butter to the flour mixture and combine well with a pastry blender or fork. Add the remaining diced butter and continue to blend leaving pea-sized pieces of butter.
7. Add the vanilla extract to the milk. Add the milk mixture to the flour-butter mixture, and stir together until a rough dough is formed. Turn out the dough onto a lightly floured board and gather the dough together. Knead 2-3 times to form a dough ball. Flatten the dough ball to about a 1/2-inch thickness.
8. Using a 2-inch biscuit cutter, cut circles of dough.
9. Place the biscuits on top of the hot fruit in the baking dish. Brush the tops of each dough piece with melted butter. Extra biscuit dough? Simply bake in the oven on a baking sheet until golden brown.
10. In a small bowl, stir together the sugar-cinnamon topping. Sprinkle the mixture on top of the entire dish.
11. Continue baking in a 425°F oven until the biscuit dough is cooked through and the tops nicely golden brown, about 15 more minutes. Remove from the oven and allow to cool for 30 minutes.
11. Serve warm (not hot) with your favorite vanilla ice cream.