



# Recipe of the Week

## TINA'S BLUEBERRY & PEACH COBBLER

### Ingredients

- 3 cups blueberries
- 3 cups peaches
- ½ to 1 cup sugar, depending on sweetness of fruit
- 2 tbsp cornflour
- 1 tbsp lemon juice
- ¼ teasp cinnamon
- ¼ teasp nutmeg

### Method

1. Peel and slice the peaches into a saucepan.
2. Combine with sugar, cornflour, lemon juice and spices.
3. Set aside and make the topping.

### Topping

- 1 cup unbleached white flour (or spelt flour)
- 1 tbsp sugar
- 1 teasp baking powder
- Pinch salt
- 4 tbsp unsalted butter, in small pieces
- 1 egg
- 3 tbsp cream or milk, plus extra to brush
- ½ teasp vanilla extract

1. Combine and sift dry ingredients.
2. Cut in the butter until you have a coarse mixture.
3. In another bowl, beat the egg with the cream or milk and vanilla extract.
4. Pour into the flour mixture and combine into a soft dough.
5. Turn out onto a floured surface, and working gently, roll out to about 2cm thick, then cut out circles of dough about 5cm in diameter.

6. Heat the peaches gently until the juices boil, then pour into a greased baking dish and add the blueberries.
7. Lay the dough circles on top of the fruit and brush with cream or milk.
8. Sprinkle with sugar if desired. Bake at 180 degrees C for 25 minutes or until browned.
9. Let it cool a little before serving with cream or ice cream.

(The dough could also be your favourite scone recipe with a bit of sugar to sweeten.)

*Recipe courtesy NZ Gardener 2018 Garden Diary*