

# Emergency Dessert

Tags: Blueberries, Peaches, Cobbler

July 2, 2012



## Ingredients:

- 4 peaches, peeled and cubed
- 1-2 cups blueberries
- 1/4 cup plus 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon orange zest
- 1/2 teaspoon cinnamon
- 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 6 tablespoons butter
- 3/8 cup whole milk (you can eyeball this)

## Instructions:

Against your better judgment, preheat your oven to 375°F. This is a very forgiving recipe, so don't stress about peculiar measurements. Go with your gut. Put your peeled, diced peaches, blueberries, 2 tablespoons of sugar, cornstarch, orange zest and cinnamon in a bowl and toss to coat everything.

Now we just whip up the top. In the past, I've sifted things and used a pastry cutter but this time I just pulled out the Cuisinart and dumped. You can sift and cut if you feel like it, but I was already sweating and I decided to let something else do the work. Sifting just felt like a chore.

Put the flour, 1/2 cup sugar, baking powder and salt in your Cuisinart and give it a quick whirl to "sift". Grab your butter out of the fridge (you want it to be cold) and cut the 6 tablespoons into cubes and drop into the food processor.

Process for about 10 seconds or until you reach that tasty "wet sand" consistency we all talk about as though it were something we'd want to eat instead of get out of our bathing suits. Remove the little pouring spout plug, and with the Cuisinart running, pour in the milk and process until just combined. The dough will be sticky and delicious.

Take your grimy little hands and drop the dough on top of the prepared fruit until you've got the whole thing mostly covered.

Place the cobbler on a sheet pan to catch the bubbles – because big blue bubbles you will have – and bake for 40-45 minutes until, well, bubbly.