



Peach and Blueberry Cobbler

An easy dessert that everyone will want to eat, this classic peach and blueberry cobbler is warm and absolutely delicious! It has a perfect golden crunch complimented by juicy peaches and blueberries.



Prep
20m



Cook
35m



Serves
6-8

Ingredients

- 810 g sliced peaches, in juice
- 75 g caster sugar
- 2 tbsp corn flour
- 4 tbsp water
- 75 g butter, softened
- 1 egg
- 150 ml milk
- 1 tsp vanilla extract
- 200 g self-raising flour
- 1 tsp baking powder
- 125 g blueberries
- 4 tbsp caster sugar

Method

Preheat the oven to 190°C and get out a 1.5 litre oven-proof dish.

Drain the peaches and save 110 ml of juice. Place the peaches and 2tbsp of sugar in a saucepan. Heat and stir until it reaches a simmer.

Stir together the cornflour and water in a bowl, making sure there are no lumps. Add to the peaches.

Cook and stir for about 3 minutes or until the peach juice has thickened. Then put the peaches into the dish.

Topping:

Beat the 75g of sugar, butter, egg, milk, vanilla extract, flour and baking powder and stir until thick, smooth and without lumps.

Fold in the blueberries, carefully so the mixture doesn't turn purple. Then, spoon the mixture over the peaches. Sprinkle the remaining 2 tbsp of caster sugar over the top, so when it bakes it has a crunch.

Bake for 35-37 minutes or until it starts to turn gold. Serve with cream or ice cream.