

Skillet Peach Blueberry Cobbler

Makes one 10" cobbler, if you don't have a skillet, use an 8" square cake pan

1 cup flour

3/4 cup sugar *(if your fruit is very ripe, use 1/2 cup sugar)*

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1 egg

1/2 cup milk

1/4 cup Greek yogurt or sour cream

1 teaspoon vanilla

2 Tablespoons butter

1 1/2 pounds peaches, pitted and sliced thick

1/2 cup blueberries

3 Tablespoons raw sugar (optional)

Directions

1. Preheat the oven to 350 deg F.
2. Whisk together flour, sugar, baking powder, and salt.
3. In a separate bowl whisk together egg, milk, yogurt and vanilla. Add the egg mixture to the flour mixture and stir together until just combined.
4. Add the butter to the skillet and place in the oven. Continue melting until just foamy. Remove pan from oven and tilt so butter covers the bottom.
5. Immediately pour batter into the skillet. Top with peach slices and berries. Sprinkle with raw sugar (optional).
6. Bake for 45 minutes until top is light brown and toothpick inserted in the center comes out clean.