

Apricot- Raspberry /Blueberry Cobblers

The original recipe called for five pounds of peaches. I used half the amount. Adding lemon juice and lemon zest intensifies the flavors of the cobbler. I made the cobbler a second time at home and this time I used apricots and blueberries. It was just as good as the first one.

Ingredients:

Fruit:

2 ½ pounds (1.13 kg) apricots
or a mixture of peaches and apricots
1 cup (220g) raspberries or blueberries
2Tbs. flour
1/2 cup (100g) sugar
1tsp. lemon zest
2Tbs. lemon juice
Pinch of salt

Topping:

1½ cup (200g) flour
1tsp. baking powder
½ cup (113g) butter, softened
¼ cup (50g) sugar
2 large eggs
1tsp. vanilla extract
¾ cup (170g) buttermilk
2 Tbs. turbinado sugar

Directions:

Fruit:

Preheat the oven to 375 degrees. Quarter the apricots and place them in a bowl and drizzle with lemon juice and zest; toss. Add sugar, salt, and flour. Gently combine the mixture. Arrange in a 9 by 12 inch buttered pan. Sprinkle raspberries or blueberries on top.

Topping:

Combine flour, salt and baking powder in a bowl stirring well with a whisk. Beat the butter and sugar with a mixer until it is light and fluffy (about 2-3 minutes). Add 1 egg at time, beating well after each addition. Stir in vanilla extract. Add flour mixture and buttermilk alternately to butter mixture, beginning and ending with the flour mixture, beating just until combined. Spread batter evenly over fruit mixture, sprinkle with turbinado sugar. Place baking dish on a foil or parchment lined baking sheet and bake in a preheated oven for about an hour until the topping is golden and the filling is bubbly.

Guten Appetit!

Recipe adapted from *cooking Light Magazine*

