

BLUEBERRY PEACH COBBLER

A delicious and unique muffin recipe using wild blueberries.



- **Prep Time:** 30M
- **Total Time:** 100M
- **Servings:** 6
- **Oven Temp:**

Ingredients

Fruit Mixture

- 8 medium fresh peaches (about 2 lb), peeled, each cut into 6 wedges
- 1 cup fresh blueberries
- 1 tablespoon cornstarch
- 1/2 cup granulated sugar
- 1 tablespoon lemon juice
- 1/4 teaspoon ground cinnamon
- Dash salt

Cobbler Topping

- 1 cup Original Bisquick™ mix
- 1/4 teaspoon ground nutmeg
- 2 tablespoons milk
- 2 tablespoons butter or margarine, softened
- 2 tablespoons granulated sugar
- 2/3 cup chopped walnuts
- 2 teaspoons milk, if desired

- 1 tablespoon coarse sugar

Instructions

1. Heat oven to 400°F. In medium bowl, stir together fruit mixture ingredients; let stand 10 minutes to allow sugar to pull juices from peaches. Transfer to ungreased 8-inch square (2-quart) glass baking dish. Bake uncovered about 10 minutes or until fruit is bubbling. Remove from oven; stir. Bake 10 to 12 minutes longer or until bubbly around edges (fruit must be hot in middle so biscuit topping bakes completely).
2. Meanwhile, in medium bowl, stir all biscuit topping ingredients except 2 teaspoons milk and coarse sugar until firm dough forms.
3. Drop dough by 6 spoonfuls onto warm fruit mixture. Brush dough with 2 teaspoons milk. Sprinkle with coarse sugar.
4. Bake 25 to 30 minutes or until biscuits are deep golden brown and bottom of center biscuit is no longer doughy. Cool 10 minutes on cooling rack. Serve warm.

Tags

#blueberry #muffins #baking #dessert #wild blueberries

Recipe brought to you by Wyman's, General Mills, Betty Crocker