

## Peach & Blackberry Southern Cobbler

**Yield: 13" x 9" pan**

### **Ingredients:**

1 1/4 lb. peaches, pitted, cut into 1/2"-thick wedges  
2 tsp. finely grated lemon zest  
1/4 cup fresh lemon juice  
1/4 cup sugar  
1 pt. Blackberries  
3/4 tsp. kosher salt, divided  
1/2 cup (1 stick) unsalted butter  
1 cup all-purpose flour  
1 1/2 tsp. baking powder  
3/4 cup light brown sugar  
1 cup whole milk  
1 tsp. vanilla extract  
Vanilla ice cream or whipped cream (for serving; optional)

### **Method:**

1. Toss peaches, lemon zest, lemon juice, white granulated sugar, and 1/4 tsp. salt in a large bowl. Let sit, stirring occasionally, until saucy, about 15 minutes. Gently fold in blackberries.
2. Preheat oven to 350°F. Place butter in a 13x9" glass or ceramic baking dish and heat in oven until melted, 8–10 minutes. Remove pan from oven.
3. Meanwhile, whisk flour, baking powder, and light brown sugar and 1/2 tsp. salt in another large bowl. Add milk and vanilla and whisk until batter is smooth with no lumps. Pour evenly over melted butter in baking dish (do not mix). Spoon fruit mixture and 3 Tbsp. of the accumulated juices evenly over batter.
4. Bake cobbler, rotating pan halfway through, until batter is puffed and lightly golden across the surface and browned around the edges, 40–45 minutes. Let cool 10 minutes.
5. Serve with ice cream or whipped cream if desired.