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## Peach & Blueberry Cobbler

- 3 Tablespoons unsalted butter
- 3 Tablespoons canola oil
- 1 Cup whole-wheat flour
- 1 ½ Teaspoons baking powder
- ½ Teaspoon salt
- 1 Cup reduced-fat milk
- ½ Cup sugar
- 1 Teaspoon vanilla extract
- 3 Ripe but firm peaches, (about 1 pound), pitted and sliced into eighths, or 3 1/2 cups frozen
- 2 Cups (1 pint) fresh or frozen blueberries

- 1) Preheat oven to 350°F.
- 2) Place butter and oil in a 12-inch cast-iron skillet or a 9-by-13-inch baking pan. Heat in the oven until melted and fragrant, 5 to 7 minutes.
- 3) Meanwhile, combine flour, baking powder and salt in a large bowl. Add milk, sugar and vanilla; stir to combine.
- 4) Add the melted butter mixture to the batter and stir to combine. Pour the batter into the hot pan. Spoon peaches and blueberries evenly over the batter.
- 5) Return the pan to the oven and bake until the top of the cobbler is browned and the batter around the fruit is completely set, 50 minutes to 1 hour. Remove to a wire rack to cool for at least 15 minutes. Serve warm.

Makes 10 servings

