

Peach Blueberry Cobbler

WITH PEACH BALSAMIC VINEGAR AND
SOLA STELLA EXTRA VIRGIN OLIVE OIL



Ingredients

For the Filling:

- 4 cups fresh peaches, peeled, pitted, and sliced
- 2 cups fresh blueberries
- 1 tablespoon Peach Balsamic
- 1/4 cup granulated sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- Zest of 1 lemon
- Pinch of salt

For the Topping:

- 1 cup all-purpose flour
- 1/4 cup sugar, granulated
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, cold + cut into small pieces
- 2 tablespoons Sola Stella EVOO
- 1/4 cup whole milk (or 2%)



Notes

Directions

1. Preheat your oven to 375°F. Grease a 9x9 inch (or similar-sized) baking dish with melted butter or cooking spray.
2. In a large bowl, combine the sliced peaches and blueberries. Add the peach balsamic vinegar, granulated sugar, all-purpose flour, vanilla extract, lemon zest, and a pinch of salt. Gently toss the fruit mixture until the fresh fruit is evenly coated. Transfer the filling into the prepared baking dish and spread it out evenly.
3. In a separate medium bowl, prepare the cobbler topping dry ingredients. Combine flour, granulated sugar, baking powder, and salt. Cut in the cold butter pieces using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
4. Drizzle the extra virgin olive oil over the dry flour mixture and stir gently to combine. Add the milk and mix until you have a soft, slightly sticky dough.
5. Drop spoonfuls of the cobbler topping evenly over the fruit filling. You don't need to cover the entire surface; leaving some gaps will allow the fruit to peek through.
6. Place the cobbler in the preheated oven and bake for about 35 to 40 minutes or until the topping turns golden brown and the fruit filling starts to bubble around the edges.
7. Once the cobbler is done baking, remove it from the oven and let it cool for a few minutes before serving.