

# Peach and Raspberry Cobbler



## Servings: 4

*For the Filling:*

*6 peaches, pitted and sliced  
2 cups raspberries, fresh or frozen  
1/4 cup sugar  
1/4 cup brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground nutmeg  
1 teaspoon lemon juice  
2 teaspoons corn starch*

*For the Topping:*

*1 cup all-purpose flour  
1/4 cup sugar  
1/4 cup brown sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
6 tablespoons olive oil  
1/4 cup warm water*

*For the Cinnamon Sugar Topping:*

*3 tablespoons sugar  
1 teaspoon ground cinnamon*

For the Filling:

Pre-heat oven for 425°F.

In a bowl combine peaches, raspberries, sugar, brown sugar, cinnamon, nutmeg, lemon juice, and corn starch. Toss to coat.

Pour the peach and raspberry mixture into a 2-quart baking dish. Bake in the oven for 10 minutes.

For the Topping:

In a bowl combine all-purpose flour, sugar, brown sugar, baking powder, salt, olive oil, and warm water. Mix until combined.

Drop spoonful's of topping over the peaches and raspberries covering as much of the filling as possible.

For the Cinnamon Sugar Topping:

In a bowl combine sugar and ground cinnamon. Sprinkle over top of the cobbler.

Bake the cobbler in the oven for 30 minutes or until the topping is golden brown.

Serve

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Per Serving (excluding unknown items): 626 Calories; 22g Fat (29.8% calories from fat); 6g Protein; 108g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 389mg Sodium; 74g Total Sugars; 0mcg Vitamin D; 143mg Calcium; 3mg Iron; 584mg Potassium; 212mg Phosphorus. Exchanges: .