

## Sour Cream Blueberry Pie

Servings: 1 pie

### **Ingredients:**

3/4 cup sour cream  
3 tablespoons all-purpose flour  
1 cup sugar  
1 tablespoon lemon juice  
1/2 teaspoon cinnamon  
1/4 teaspoon salt  
2 teaspoons vanilla flavoring  
1 egg beaten  
2 cups fresh or frozen blueberries  
1 9-in unbaked pie shell

### **Topping Ingredients:**

4 tablespoons butter or margarine softened  
4 tablespoons all-purpose flour  
1/2 cup walnuts chopped

### **Instructions:**

1. Prepare filling. In a large bowl beat sour cream, flour, sugar, vanilla, salt, egg, lemon juice and cinnamon together with mixer. Fold in blueberries and pour into "air-dried" pie crust.
2. In a small bowl cut butter into flour. Use a fork and just kind of mash it all up together. Mix the nuts into the butter and flour. Sprinkle over the pie before baking.
3. Bake pie in a preheated 400-degree oven for 30 to 35 minutes. Let cool.

## Northern Fruit Cobbler

Serves 6

### **Filling:**

6 cups fresh or frozen peach slices, peeled and pitted or other stonefruit/berries  
1/2 cup brown sugar, packed  
1/4 cup unbleached flour  
1 Tbs lemon juice

### **Crumble:**

1 cup unbleached flour  
3/4 cup brown sugar  
3/4 cup rolled (old fashion) oatmeal  
1 tsp ground cinnamon  
4 oz (1 stick) butter, cold, cut in 8 pieces

### **Procedure:**

1. Preheat oven to 350 degrees F.
2. Butter a 9" X 9" glass baking pan or 2-quart stoneware baking dish. Set it aside.

### **Filling:**

In a large bowl, toss peeled and pitted ripe peach slices with 1/2 cup brown sugar, 1/4 flour and lemon juice and arrange in prepared baking dish. Set aside.

### **Crumble:**

1. Combine 1 cup flour, 3/4 cup brown sugar, oatmeal and cinnamon in the bowl of a food processor, and pulse until blended.
2. With the food processor running, add cold butter a few pieces at a time. Pulse until the butter is incorporated and looks like coarse meal.

### **Cobbler:**

1. Spread topping ingredients evenly over the peaches and bake at 350 degrees for 30-40 minutes or until peaches are bubbling through and the topping is starting to brown.
2. Remove from oven and cool for 15 minutes or more before serving.

## 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.