



Fruity Crumble

2 servings

1/2 cup frozen peaches, thawed and chopped
1/2 cup blueberries, thawed
1 teaspoon cornstarch
2 1/2 T butter
1/4 c flour
1/4 c sugar
1/2 t cinnamon sugar

Preheat oven to 400 degrees.

In a small baking tin, add peaches, blueberries. Sprinkle on cornstarch and toss gently.

In a white ceramic bowl melt butter in microwave (45 seconds). Using a fork, whisk together flour and sugar into butter until a soft dough forms.

It can be slightly crumbly, but should hold together when you squeeze it.

Using your hands, crumble the topping over the peaches, in a fairly even layer so the peaches are covered.

Sprinkle cinnamon sugar over top.

Bake the cobbler for 15-20 minutes, until the dough has crisped and the peaches are soft.

Let cool slightly, then serve with ice cream or whipped cream if desired.