



## *The Edible Garden*

Recipe featured at *Cooking for Your Health* demonstration, August 11

### Stone Fruit Cobbler

By: Nina Simmons, Education Director, The Sylvia Center

*Serves 10*

#### **Ingredients**

10 large peaches, plums, apricots or a combination, cut into bite-size pieces  
2 teaspoons cornstarch

#### *for the topping:*

2 cups all-purpose flour  
1 cup oatmeal  
 $\frac{3}{4}$  cup brown sugar  
1 teaspoon salt  
2 sticks cold unsalted butter, cut into small pieces

#### **Instructions**

1. Preheat oven to 425°F.
2. Peel peaches: Score fruit at the top and dunk in boiling water for about 10 seconds. Skins should peel right off.
3. Cut fruit into bite size pieces. Toss in baking dish with corn starch.
4. Place fruit in oven to get a head start while you prepare the topping.
5. Stir together flour, oatmeal, sugar, and salt. Blend in butter with your fingertips or a pastry blender until mixture resembles coarse meal.
6. Remove peaches from oven and cover them with topping. Bake in middle of oven until topping is golden, about 25 minutes.
7. Remove from oven and let cool. Serve by itself or with a spoonful of vanilla ice cream.