

# Apple and Blueberry Cobbler

Adapted slightly from *The English Kitchen* blog.



## Servings: 6

NOTE: If you don't have self-rising flour, use regular all-purpose and add a teaspoon of baking powder and 1/2 teaspoon of salt.

1. Preheat the oven to 350°F.
2. Place the apples in the bottom of a 9x9 or larger baking dish, at least 2 inches deep. Add blueberries on top, then sprinkle the sugar over top along with the water. Bake for about 10 minutes while you make the topping.
3. TOPPING: Using a mixer, add softened butter and sugar and beat for several minutes until mixture is creamy and light. Add eggs, self-rising flour and continue beating until no flour streaks appear. Add orange juice and zest and mix in gently. Remove the fruit from the oven and spoon the thick batter evenly over top. Return to the oven and cook for 40 to 50 minutes until golden brown and the top springs back when lightly touched.
4. Dust with powdered sugar and serve warm with whipped cream, lightly sweetened.

2 pounds apples, use sweet, crisp variety, peeled, quartered, cored, cut into thick slices

2/3 cup blueberries, fresh

1/3 cup sugar

1 tablespoon water

### TOPPING:

4 ounces unsalted butter, at room temperature (1/2 cup)

1/2 cup sugar

2 large eggs

4 ounces self-rising flour, a scant cup

2 tablespoons fresh orange juice

the grated zest of one small orange

powdered sugar for dusting on top

whipped cream for serving

*Per Serving (excluding unknown items): 428 Calories; 18g Fat (36.1% calories from fat); 5g Protein; 66g Carbohydrate; 5g Dietary Fiber; 112mg Cholesterol; 267mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fruit; 3 Fat; 2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**