

# Fabulous Food

## A Delicious Quick-Fix Cobbler

(NAPSA)—Even better than serving up delicious food, many cooks contend, is finding an easy way to prepare it.

For example, here's a recipe for One-Bowl Peach and Blueberry Cobbler that could be the easiest cobbler you'll ever make. Simply throw all the ingredients in an oven-safe dish and top with any fruit you have on hand. The result is warm fruit comfortably nestled in soft pillows of dough. Serve with whipped cream or a scoop of vanilla ice cream.

### One-Bowl Peach and Blueberry Cobbler

*Prep time: 5 minutes; hands-off cooking time: 30 minutes; serves 4.*

- ¼ cup butter, melted**
- 1 cup buttermilk pancake mix**
- ½ cup sugar**
- ½ cup milk**
- 3 cups sliced peaches (fresh, frozen or canned, such as jarred peaches in light syrup)**
- ½ cup blueberries, fresh or frozen**
- ¼ tsp ground cinnamon (optional)**

- 1. Preheat oven to 375°F.**
- 2. Select an 8 x 8-inch square ovenproof dish or a glass 9-inch pie plate for the cobbler. (If you're feeding a crowd, double the recipe and use a 9 x 13-inch baking dish.) Melt butter right in the baking**



**This peachy cobbler combines warm fruit and soft dough. Serve with whipped cream or a scoop of vanilla ice cream.**

**dish and use it as a mixing bowl.**

- 3. Add pancake mix, sugar and milk to melted butter. Stir with a fork until just combined. Batter will be lumpy—do not overmix.**

- 4. Scatter peaches and blueberries evenly over batter. Lightly sprinkle cinnamon evenly on top.**

- 5. Bake for 30 minutes or until light golden brown.**

You can use apples, pears, plums or mixed berries. Frozen or canned fruit works just as well as fresh fruit in this recipe, which can be found in the book "Cooking With All Things Trader Joe's" by Deana Gunn and Wona Miniati. The cookbook features easy recipes that use everyday, budget-friendly ingredients and time-saving shortcuts.

### Learn More

For more tips and recipes, visit [www.cookingwithtraderjoes.com](http://www.cookingwithtraderjoes.com).