

# Nectarine-Blueberry Cobbler

The cobbler is an American classic in which fruit is topped with spoonfuls of biscuit dough and then baked, creating a cobblestone effect.

## For the Fruit Mixture

3 cups nectarines, cut into 1-in. pieces  
1 cup blueberries  
1 cup sugar

## For the Cobbler

2 cups unbleached all-purpose flour  
2 tsp. baking powder  
½ tsp. salt  
4 Tbsp. (2 oz.) cold unsalted butter, cut into ½-in. cubes  
3 Tbsp. sugar  
½ cup half-and-half, plus more for glazing  
1 large egg  
Turbinado sugar



1. Preheat oven to 375°F. In a bowl, mix nectarines, blueberries and sugar to combine.
2. Pour fruit evenly in the bottom of a 13-by-9-inch greased baking pan.
3. In a large bowl, whisk together the flour, baking powder and salt. Using your hands, rub the butter into the flour mixture, squeezing and pinching with your fingertips until the mixture resembles a coarse meal and there are no butter lumps bigger than a pea. Add the sugar and whisk to incorporate.
4. Pour ½ cup half-and-half into a small bowl or measuring cup and add the egg. Beat with a fork to mix well. Pour the wet ingredients into the flour mixture, and then stir gently to just combine.
5. Drop dough by spoonfuls over the fruit mixture. Sprinkle with turbinado sugar. Bake for 55 minutes or until golden brown.

Makes 6 servings