**Peach and Blueberry Cornmeal Cobbler**

Yield: 6 portions



3 cups fresh or frozen blueberries

4 cups fresh peaches, peeled and chopped

1/3 cup sugar

1 Tbsp. cornstarch

1/2 tsp almond extract

1 cup all-purpose flour

1/3 cup cornmeal, divided

1/4 cup sugar

1 tsp **each** baking powder and ground ginger

1/4 tsp baking soda

Pinch salt

1/4 cup cold butter, cubed

3/4 cup buttermilk

Pre-heat oven to 400F

Gently toss together blueberries, peaches, sugar, cornstarch and almond extract; scrape into 8-inch square baking dish.

In bowl, whisk together flour, 1/4 cup of the cornmeal, sugar, baking powder, ginger, baking soda and salt. Using pastry blender or 2 knives, cut in butter until mixture resembles crumbs. Drizzle in buttermilk, stirring with fork to form soft, sticky dough. With spoon, drop 9 evenly spaced mounds over blueberry mixture. Sprinkle with remaining cornmeal.

Bake until topping is light golden and no longer doughy, about 35 min. Serve warm.