

PEACH BLUEBERRY CREAM CHEESE COBBLER

Ingredients:

1/2 cup butter
1 egg
1 1/2 cups milk
1 1/2 cups flour
2 cups sugar divided
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons vanilla extract
5 peaches peeled and chopped
2 cups fresh blueberries rinsed
6 ounces cream cheese



Directions:

Preheat oven to 350. Place butter in 9x13 pan and melt in the heating oven. While butter is melting in oven mix together egg, milk, flour, sugar (reserving 1/2 cup), baking powder, and salt until smooth. When butter is melted, remove from oven and pour the batter over the butter. Arrange fruit on top of batter then cut cream cheese in small chunks and place on top of fruit. Sprinkle with sugar and bake at 350 for 40 minutes.