



Peach and Raspberry Cobbler

This brilliantly-colored pie stars the sweetest fruits of summer: peaches and raspberries. Serve the warm cobbler with vanilla ice cream or whipped cream.

1. Preheat oven to 400°F; set oven rack to lower-middle position.
2. For filling: In a large bowl, toss peaches and raspberries with $\frac{1}{2}$ cup sugar; let stand for 10 minutes, tossing several times. Fold in cornstarch, lemon juice and salt. Pour into an 8-inch glass baking dish. Bake 10 minutes, until juices are bubbling.
3. For topping: In food processor, pulse 1 cup flour, $\frac{1}{4}$ cup sugar, baking powder, baking soda and salt to combine. Add butter; pulse until mixture resembles coarse meal. Pulse in yogurt until a wet, slightly sticky dough forms. (Do not overmix.)
4. Drop dough in 9 equal mounds over fruit, spacing them at least $\frac{1}{2}$ inch apart. Lightly sprinkle mounds with additional sugar. Bake 18 minutes, until topping is golden and fruit is bubbling. Transfer to wire rack to cool.



Serves 8

FILLING

2 $\frac{1}{4}$ pounds ripe peaches (about 6), peeled and cut into thick wedges

1 6-ounce carton raspberries (about $\frac{3}{4}$ cup)

$\frac{1}{3}$ cup granulated sugar

2 tablespoons cornstarch or flour

1 tablespoon fresh lemon juice

Pinch salt

TOPPING

1 cup all-purpose flour

$\frac{1}{4}$ cup granulated sugar, plus additional for topping

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

5 tablespoons unsalted butter, cold, cut into small chunks

$\frac{1}{3}$ cup plain yogurt or buttermilk

TIP

Don't make the biscuit dough ahead of time; if the unbaked dough is left to stand too long, the biscuits will not rise properly.