



[Raspberry Peach Cobbler](#)

Recipe found on AnnsEntitledLife.com

Prep Time:20 minutes

Cook time:1 Hour

Makes 8 servings of Raspberry Peach Cobbler

Raspberry Peach Cobbler Ingredients:

- 4-5 fresh, ripe Peaches, sliced and diced
- 1 pint fresh Raspberries
- 1 cup White Flour
- 1 cup Wheat Flour
- 1 cup White Sugar
- 1 cup Brown Sugar
- 2 tsp Baking Powder
- 1 tsp Cinnamon
- 3 Eggs, slightly beaten
- 4 TBSP Butter, melted

Raspberry Peach Cobbler Directions:

- Preheat oven to 350°.
- Mix together peaches and raspberries and place them in the bottom of a lightly sprayed 3 qt casserole dish.
- In a separate bowl, stir together white flour, wheat flour, brown sugar, white sugar, baking powder and cinnamon.
- Add eggs to flour mixture, stir with fork. The batter will be dry.
- Pour batter on top of the peaches and raspberries.
- Pour butter on top of batter.
- Bake for 1 hour until top is brown and sides are slightly bubbling.