

Blueberry Peach Cobbler Bars

Ingredients:

Crust/Topping:

1/3 cup brown sugar
1 & 1/2 cups GF flour
1/2 tsp xanthan gum
1/4 tsp salt
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
1 stick cold non-dairy butter
1 egg

Fruit Mixture:

1 squirt lemon juice
1 cup fresh blueberries
1 cup chopped peaches (skins on, pit removed)
2 tablespoons GF flour
1/3 cup brown sugar



Directions:

Preheat oven to 400.

In a bowl combine brown sugar, flour, gum, baking powder, cinnamon and salt together. Cut in the butter with a pastry blender until it is crumbly. Stir in your egg. Divide in two. Press half on the bottom of a greased 8x8 baking dish. Bake for 5 minutes and remove from oven. Turn oven down to 375.

Meanwhile in a separate bowl toss sugar, lemon juice, flour and fruit. Spread over the top of the baked crust. Sprinkle with remaining flour mixture. Bake for 30 minutes. Allow to cool for about 15 minutes before slicing.