



Summer Cobbler

Ingredients

[Double Crust Recipe](#)

7-8 peaches, peel on, sliced into one-inch pieces

1 lb. rhubarb, sliced into one inch pieces

1 cup blueberries

1-1/4 c sugar

1/4 c flour

1 t salt

1 T Verjooz (or freshly squeezed lime juice)

1 t grated nutmeg

Preheat the oven to 375F.

Prepare the shortening double crust as directed, or use favorite double crust (homemade or store bought).

Combine the rhubarb through the nutmeg in a large bowl and let sit at room temperature for 30 minutes.

Grease a 9-inch by 13-inch baking dish. Roll out your first pie crust and lay it in the bottom of the baking dish. Pour your fruit mixture into the dish and spread it evenly over the bottom crust. Roll out your top crust and pinch the edges of the crust to seal. Use a fork to vent the crust.

Bake at 375F for 60 minutes, or until fruit is bubbly and crust is golden brown.

Serve immediately plain, with milk/cream, or ice cream. Cover and refrigerate leftovers.

