

Rhubarb-peach Cobbler

written by The Recipe Exchange | June 1, 2017

Ingredients

3 cups all-purpose flour – divided
2 1/2 cup granulated sugar – divided
2 tsp. baking powder
1/2 tsp. salt
2 eggs – slightly beaten
3/4 cup butter OR margarine – softened, divided
1/4 Tbls. milk
3 cups chunked rhubarb
3 cups sliced fresh OR frozen peaches
(1) 3 oz. box red Jello® – your choice of flavor

Directions

In a mixing bowl, combine 2 cups flour, 1/2 cup sugar, baking powder, and salt; stir in eggs, 1/4 cup butter, and milk. Pat mixture into bottom and sides of a greased 9" X 13" X 2" baking pan.

Lay rhubarb and peaches evenly over the crust. Sprinkle dry Jello® evenly over rhubarb/peaches.

In a small bowl, combine 2 cups sugar, 1 cup flour, and 1/2 cup butter. Sprinkle mixture evenly over rhubarb/peaches.

Bake in 350 degree oven for 45 minutes.