**Peach-Mango Cobbler**

**Ingredients:**

4 peaches, peeled, cored, and sliced thinly

1 cup frozen mango chunks

¼ cup sugar

¼ cup brown sugar

2 Tbsp. cornstarch

¼ tsp. cinnamon

1/8 tsp. ground nutmeg

2 tsp. lemon juice

**Cobbler Topping:**

1 cup AP flour

¼ cup brown sugar

¼ cup sugar

1 tsp. baking powder

½ tsp salt

6 Tbsp. butter, cut into cubes

¼ cup boiling water

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
**Day 2:**
2. Peel the peaches. Remove the stones from the middle and slice thinly.
3. Toss the fruit together with both sugars, cornstarch, spices, and lemon juice.
4. Cook this mixture on medium heat for 5 minutes. It should form a sticky syrup.
5. Transfer this into a small container, wrap loosely, and put on your tray.
6. In a separate bowl, combine flour, both sugars, baking powder and salt.
7. Use the pastry knife to cut in the butter.
8. Stir in boiling water until mixed.
9. Transfer this into a small container, and put on your tray.

**Day 3:**

1. Preheat oven to 425º.
2. Spray a 9” cake or pie pan well with pan spray.
3. Put the cooked fruit mixture evenly into the pan.
4. Roll out the cobbler topping and put over the fruit.
5. Bake for 20 minutes, or until it is bubbly around the edges.
6. Enjoy.