Peach and Blueberry Cobbler

Ingredients

* ¾ cup peaches or ½ package frozen
* ¾ cup blueberries
* ¼ cup sugar
* 1 tsp cornstarch
* ¾ cup brown sugar
* ½ cup flour
* ¾ cup oats
* 1 stick softened butter

Directions

Day One:

1. In a medium saucepan cook fruit and sugar over medium heat. Add cornstarch, and cook until thickened (about 5-8 minutes).
2. While the fruit is cooking, in a medium mixing bowl add brown sugar, flour, and oats. Mix thoroughly.
3. Add softened butter to oats mixture, and mix with fingers until mixture is crumbly.
4. Add fruit mixture to lightly greased 8x8 baking pan.
5. Top with oats mixture.
6. Cover with saran wrap, label with hour and kitchen number. Refrigerate overnight.

Day Two:

1. Preheat oven to 350.
2. \\gpps.gpschools.org\dfs\Apps\Global\Microsoft_OfficeMediaContent_2002\FILES\PFILES\MSOFFICE\MEDIA\CNTCD1\ClipArt8\j0344876.wmfUncover cobbler and bake for 35 minutes or until topping is golden brown and fruit is hot and bubbly.