

Blackberry Peach Cobbler Bars

1 cup butter, softened
1 cup firmly packed light brown sugar
1 ½ cups sugar, divided
4 large eggs
1 Tbsp vanilla extract
1 tsp baking powder
¾ tsp salt
3 ¼ cups flour, divided
4 cups fresh blackberries
4 cups peeled and sliced fresh, firm, ripe peaches
3 Tbsp bourbon
1 cup roasted glazed pecan pieces

Preheat oven to 350 degrees. Beat first 2 ingredients and 1 cup sugar at medium speed with an electric mixer until creamy. Add eggs, 1 at a time, beating just until blended after each addition. Stir in vanilla. Stir together baking powder, salt, and 3 cups of flour; gradually add to butter mixture, beating just until blended. Spread three-fourths of batter in a greased and floured 13 by 9 inch pan; sprinkle with blackberries. Stir together remaining ½ cup sugar and ¼ cup flour in a medium bowl; add peaches and bourbon, stirring to coat. Spoon mixture over blackberries. Stir pecans into remaining batter; dollop over peach mixture. Bake at 350 degrees for 1 hour or until golden and bubbly. Cool completely on a wire rack (about 1 hour). Cut into bars.