

## **Blackberry Peach Cobbler with Praline Pecan Streusel**

### **Streusel:**

¾ cup firmly packed light brown sugar  
½ cup butter, melted  
1/8 tsp salt  
1 ½ cups flour  
1 cup coarsely chopped pecans

### **Filling:**

4 cups peeled and sliced fresh peaches (about 4 large)  
½ cup sugar  
3 Tbsp flour  
1/3 tsp nutmeg  
2 cups fresh blackberries

Prepare Streusel: Stir together first 3 ingredients in a large bowl; add flour and pecans, and stir until blended. Let stand 20 minutes or until mixture is firm enough to crumble into small pieces. Meanwhile, prepare Filling: Preheat oven to 375 degrees. Stir together peaches and next 3 ingredients in a large saucepan; bring to boil over medium-high heat. Reduce heat to medium, and boil, stirring occasionally, for 6-7 minutes or until juices have thickened. Remove from heat, and stir in blackberries. Spoon mixture into a lightly greased 9-inch square baking dish. Crumble streusel over hot peach mixture. Bake at 375 degrees for 30-35 minutes or until bubbly and golden brown.