

Crock Pot Peach and Cherry Cobbler



This dessert tastes like summer feels.

Summer produce is like nature's candy. I don't mean that in some hippy dippy way or that candy is in any way a bad food group, I just mean that fruits and veggies right now are so delicious when the sun and the rain and the dirt are all working together to create pure awesomeness. Ok, so I'm a little hippy dippy about it.

I bought a couple pounds of peaches and a bag full of sweet cherries on my last grocery trip. Usually we just eat these things straight out of the refrigerator. My kids love having cherries for dessert so I bought [this cherry pitter](#) and they eat them as fast as I can pop them through! It's a necessary tool for this season; you won't regret buying one for yourself (although you may wonder why no one ever told you about this before! Sorry.)

But, since we were having company over for dinner this

weekend, I decided that I would fancy it up and crock pot us a cobbler to enjoy. And as leverage for the delicious vanilla caramel swirl ice cream I had bought as well.

Most cobbler recipes include oatmeal in the topping. Makes sense– it stands up well in the crock pot, gets soft, but not mushy, and you usually have it in the pantry. Except this time, I didn't. And I didn't want to go on a grocery store run just for oats.

So, I opened the pantry and just started creating. While you could do this in an oval crock pot, I really liked doing it in my [casserole crock pot](#) because it made perfect squares for serving, plus it wasn't too deep or too crispy on the sides. Literally, the [casserole crock pot](#) was the perfect choice.

Turns out– corn flakes make a great cobbler topping, too! I will totally make this recipe again. It's just the start of blueberry season here locally and I'm thinking about going to do some local picking and then making cobbler again. Mmmmm can you picture the dark purple color as those berries begin to burst in the cobbler and the sweet smell of the caramelizing flavor?! Yeah, me too. Go get some local produce and make a batch for yourself today!

Crock Pot Peach and Cherry Cobbler

Prep Time: 20 minutes

Cook Time: 4 hours

Serves: 8-10 people

2 lbs cherries, pitted

6 peaches, about 2 lbs

1/4 c. corn starch

1/2 c. sugar

1/2 c. flour

1/2 t. salt

2 c. corn flakes, crushed

1 stick butter (cold or frozen)



Here's a step by step look at how to make Crock Pot Peach and Cherry Cobbler.

Put cherries and peaches in crock pot, add corn starch and stir until fruit is coated. In a separate bowl, mix the rest of the dry ingredients and then sprinkle it over the fruit. Slice the stick of butter horizontally (long thin slices) as thin as possible. It's easiest to cut the butter when it is cold. Place butter over crumbled topping and cover as much surface area as possible.

Cook on high for two hours and then low for two hours. This helps the fruit— especially the cherries— cook all the way through. Serve with a huge scoop of your favorite ice cream or greek yogurt.

Crock Pot Back To School Breakfasts



This dish is an easy overnight breakfast for those early weekday mornings.

We are almost a month into school, some of you are just starting out post-Labor Day, and I'm pretty sure we can all agree that mornings are rough! (BTW- If I have to see one more picture on social media of some super mom decorating chalkboard coated cookie sheets announcing the new grade and "what I want to be when I grow up", I'm seriously going to get one of those old school bumper stickers that said "my kid beat up your honor student".)

Sorry about that rant, I digress easily... back to the recipes! I celebrate my crock pot by cooking breakfast overnight so that in the morning, I can just scoop up a bowl of goodness or maybe throw it into a thermos for a hot lunch at school. It's even easier to manage than pouring a bowl of cereal and

remembering to buy milk.

Here are a few ideas to try to alleviate the stress from your morning routine. Let's not be ugly before coffee and the school bus arrive!

[Crock Pot Cherry Pie Oatmeal](#)

[Crock Pot Purple Oatmeal](#)

[Crock Pot Fruity Oatmeal](#)

[Crock Pot Escalloped Apples](#)

[Crock Pot Grits](#)

[Crock Pot Blueberry Cobbler](#)

Crock Pot Tapioca Pudding

What are your favorite ways to make it through the school morning routine??