



Peach Cobbler

Ingredients:

1/2 cup unsalted butter

1 cup all-purpose flour

2 cups sugar, divided

1 tbsp baking powder

Pinch of salt

1 cup milk

4 cups fresh peach slices

1 tbsp lemon juice

Ground cinnamon or nutmeg (optional)

Preparation:

Melt butter in a 13x9 inch baking dish.

Combine flour, 1 cup sugar, baking powder, and salt; add milk, stirring just until dry ingredients are moistened. Pour batter over butter (do not stir). Bring remaining 1 cup sugar, peach slices, and lemon to a boil over high heat, stirring constantly; pour over batter (do not stir). Sprinkle with cinnamon, if desired.

Bake at 375 for 40 to 45 minutes or until golden brown.

Serve warm or cool.

Serving Tip:

Add a scoop of vanilla ice-cream.

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