

EASY PEACH COBBLER

Prep Time: 15 Min

Yield: 6 to 8 Servings

Cook Time: 50 Minutes

½ cup unsalted butter, melted

1 cup all-purpose flour

2 cups sugar

3 teaspoons baking powder

Pinch salt

1 cup milk

4 cups peeled, pitted and thinly slices fresh peaches (5-6 medium peaches)

1 tablespoon fresh lemon juice

Several dashes ground cinnamon or ground nutmeg (optional)

Preheat oven to 375 degrees.

Pour the melted butter into a 13 by 9 by 2 inch baking dish.

In a medium bowl, combine the flour, 1 cup sugar, the baking powder and the salt and mix well. Stir in the milk, mixing until just combined. Pour this batter over the butter do not stir them together.

In small saucepan, combine the peaches, lemon juice, and remaining cup of sugar and bring to a boil over high heat, stirring constantly. Pour the peaces over the batter but do not stir them together. Sprinkle with cinnamon or nutmeg if desired.

Bake in the preheated over for 45-50 minutes or until the top is golden-brown. Serve warm or cold.