

Crockpot Peach Cobbler

3/4 C. all-purpose baking mix
1/3 C. sugar
1/2 C. brown sugar, packed
1/2 can evaporated milk
2 t. butter or margarine, melted
2 eggs
3 ripe peaches, large, mashed
2 t. vanilla
3/4 t. cinnamon

Lightly grease crockpot or spray with non-stick cooking spray. In a large bowl, combine sugar and baking mix. Add eggs and vanilla. Stir. Pour in margarine and milk and stir. Mix in peaches and cinnamon, until well mixed. Pour into crockpot. Cover and cook on Low for 6-8 hours or on High for 3-4 hours. Serve warm. Top with vanilla ice cream if desired.

Peach Cobbler Recipe

Cook Time: 30 minutes Yield: 6 to 8 servings

Cobbler filling: 4 cups peeled and sliced fresh peaches (blanch in boiling water for 30 seconds to remove the skins)

3/4 cup brown sugar
1 teaspoon cinnamon
1 teaspoon vanilla
1 tablespoon flour

Cobbler crust:

1 cup flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 tablespoons brown sugar
4 tablespoons unsalted butter, cut into small pieces
2/3 cup buttermilk

1 tablespoon brown sugar, for topping Whipped cream

Preheat the oven to 425 degrees F. Generously butter a 1 1/2-quart shallow baking dish. Place the sliced peaches in the dish and sprinkle with brown sugar, cinnamon, vanilla, and flour. Mix gently and spread evenly again. Bake for 10 minutes.

Meanwhile combine all dry ingredients for cobbler crust in a bowl. Cut in the butter with a pastry cutter or your fingers, to make the texture like coarse crumbs. Add buttermilk and stir to form a soft dough.

Remove fruit from oven and drop rounded spoonfuls of dough on top. Sprinkle with last tablespoon of brown sugar and return to oven. Bake until fruit is bubbly and crust topping is golden brown, about 20 minutes. Serve warm with whipped cream.