

Marianne's Old Fashioned Brown Butter Peach Cobbler

When I make this for John to thank him for his lovely peaches, I make it gluten and dairy free – see substitutions.

Ingredients:

- 1/2 C Butter (1 stick)
- 1 C Sugar
- 1 C Flour (can substitute gluten-free flour blend)
- 1 Tbs Baking Powder
- 3/4 C Milk (can substitute Coconut Milk for dairy-free)
- 2 1/2 C sliced fresh Fredericksburg Peaches
- 1/2 C Brown Sugar

Process:

1. Preheat oven to 350.
2. In a skillet, melt the butter until browned. Pour it into a 9x11 or 8x12 baking pan and let cool.
3. Mix sugar, flour, baking powder and milk. Pour into the baking pan and do not stir.
4. Pour peaches on top and do not mix.
5. Sprinkle on the brown sugar.
6. Bake 40-45 minutes or until golden brown.