

Peach Cobbler

*Courtesy of
HK Farms
Cobbtown, Georgia*



Ingredients

5 or 6 medium-size peaches, peeled and sliced
1 1/4 cups sugar, divided
1 1/4 cups 2% milk
1 stick butter, melted
1 1/4 cups self-rising flour
2 tablespoons vanilla extract
13-by-9-inch glass baking dish

Instructions

For the Filling

Marinate the sliced peaches in 1/4 cup sugar for three hours before preparing the cobbler.

For the Batter

- 1 Preheat the oven to 375 F.
- 2 Mix the melted butter and 1 cup sugar.
- 3 Add the flour to the mixture and mix thoroughly.
- 4 Slowly add 1 1/4 cups milk and stir until completely mixed.
- 5 Add the vanilla extract.
- 6 Spread the peaches evenly in the bottom of the dish and pour the batter evenly over the peaches.
- 7 Place the dish in the preheated oven and bake for 25-30 minutes.
- 8 Remove the dish from the oven when the edges are bubbling and the top is medium brown.
- 9 Let stand for 20-25 minutes before serving.

Serve with whipped cream or vanilla ice cream.