INGREDIENTS Nutrition	DIRECTIONS
SERVINGS 6 UNITS US	if you would like to make a larger cobbler just double all ingredients.
⅓-1 cup butter	Bake at same temperature.
(can use salted butter or unsalted butter) or $\frac{1}{2}$ -1 cup margarine	Cook until golden brown.
	In a bowl mix, flour, sugar and milk. Mix ingredients until smooth and no lumps.
(can use salted butter or unsalted butter)	Put butter or margarine in a 13 x 9 baking dish or pan in a 350°F oven until melted when melted take pan out of oven and pour batter over melted butter or margarine, DO NOT STIR.
<b>1</b> cup sugar	Pour peaches over batter, DO NOT STIR.
	Sprinkle cinnamon sugar over top of peaches, DO NOT STIR.
<b>1</b> cup milk	Put in a 350°F oven and bake for 30 minutes to one hour or until golden brown.
1 cup self rising flour	
1 (15 1/4 ounce) cansliced peach halves in syrup (light	

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or heavy syrup)

cinnamon sugar