

advertisement



Nature Made
ADVANCED DUAL ACTION PROBIOTICS

CONFRONT YOUR SYMPTOMS WITH TWO PROBIOTIC STRAINS.

Get Coupon

These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent disease.



Easy Peach Cobbler

SouthernLiving

What could be a more perfect ending to a summertime meal than easy peach cobbler? Savor the flavors of summer with sliced fresh peaches cooking away with butter and spices. The topping can be made from pantry ingredients you have on hand and peaches can easily be substituted with any fruit you have depending on the time of year. The tang of the lemon juice paired with the sweetness of the peaches is perfectly balanced with the crisp topping. Want to make dessert even better? A dollop of fresh whipped cream or cold vanilla ice cream truly makes it the perfect way to end a summer night.

- **Yield:**

10 servings

Ingredients

1/2 cup unsalted butter	1 cup milk
1 cup all-purpose flour	4 cups fresh peach slices
2 cups sugar, divided	1 tablespoon lemon juice
1 tablespoon baking powder	Ground cinnamon or nutmeg (optional)
Pinch of salt	

Preparation

Melt butter in a 13- x 9-inch baking dish.

Combine flour, 1 cup sugar, baking powder, and salt; add milk, stirring just until dry ingredients are moistened. Pour batter over butter (do not stir).

Bring remaining 1 cup sugar, peach slices, and lemon juice to a boil over high heat, stirring constantly; pour over batter (do not stir). Sprinkle with cinnamon, if desired.

Bake at 375° for 40 to 45 minutes or until golden brown. Serve cobbler warm or cool.

[Go to Full Version of Easy Peach Cobbler](#)

© 2016 MyRecipes.com is part of the Time Inc. Food Collection and the Time Inc. Lifestyle Network. All Rights Reserved. Use of this site constitutes acceptance of our [Terms of Use](#) and [Privacy Policy](#) ([Your California Privacy Rights](#)). **Ad Choices**