

## **Easy Peach Cobbler, by *Southern Living***

Serves 10

### **Ingredients**

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

### **Instructions**

- 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.

### **Chef's Notes**

This dessert is perfect for entertaining guests on a summer night or even during the middle of the day at a cookout. Fresh peaches make this dish absolutely delicious. Top with a scoop of vanilla ice cream and enjoy.