

Peach Cobbler



Ingredients

- ½ cup melted butter
- 1 cup flour
- 1 cup sugar
- 1 Tbsp baking powder
- 1 cup milk
- 2 tsp vanilla
- 3 cans sliced peaches
- 1 cup brown sugar
- 1/8 cup lemon juice

Utensils

- 13x 9 Baking Dish
- Bowl
- Whisk
- Spatula
- Colander
- Measuring cups and spoons
- Medium Skillet
- Oven Mitt



Recipe Instructions

Step 1: Pre-heat Oven

Pre-heat oven to 375°
Melt Butter.

Step 2: Butter

Pour melted butter into the center of the baking dish. Do not spread butter around.

Step 3: Batter

In a bowl, whisk flour, sugar, baking powder, milk, and vanilla until smooth.
Pour batter mixture into the center of the baking dish. Do not spread mixture around.

Step 4: Peaches

Drain and rise peaches in colander under cold water.
Add drained peaches, brown sugar, and lemon juice to a skillet over medium heat. Stir constantly until sugar is dissolved.

Step 5: Finish and Bake

Pour peach mixture into the center of the baking dish. Do not spread mixture around.
Bake at 375° for about 35 minutes or until your cobbler is golden brown.

Step 6: Enjoy!

Let cool a few minutes and Enjoy!!
This dish is best paired with some whipped cream or vanilla ice cream. Yum!



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Kitchen Safety Tips:

- Alert anyone around you that you will be using the stove.
- Always check inside the oven before turning it on.
- Always use oven mitts.