Easy Peach Cobbler

Ingredients

5 peaches, peeled, cored, and sliced (about 4 cups) \*

½ cup of granulated sugar

For the batter:

6 tablespoons butter

1 cup all-purpose flour

1 cup granulated sugar

2 teaspoons baking powder

¼ teaspoon salt

¾ cup milk

Ground cinnamon

Instructions:

1. Add the sliced peaches, sugar and salt to a saucepan and stir to combine. \*(If using canned peaches, skip steps 1 & 2 and follow directions starting on step 3)
2. Cook on medium heat for just a few mintutes, until the sugar is dissolved and helps to bring out juices from the peaches. Remove from heat and set aside.
3. Preheat oven to 350 degrees F. Slice butter into pieces and add to 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.
4. In a large bowl, mix together the batter ingredients: flour, sugar, baking powder, and salt. Stir in milk, just until combined. Pour the mixture into the pan over the melted butter and smooth it into an even layer
5. Spoon the peaches and juice (or canned peaches, if using) over the batter. Sprinkle with cinnamon generously on top.
6. Bake at 350 degrees for about 38-40 minutes, or until lightly golden on top
7. Serve warm, with a scoop of vanilla ice cream or cool whip if desired!

Nutrition

Calories: 386kcal | Carbohydrates: 66g | Protein: 4g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 33mg | Sodium: 211mg | Potassium: 496mg | Fiber: 2g | Sugar: 48g |

Vitamin A: 915IU | Vitamin C: 10.4mg | Calcium: 108mg | Iron: 1.5mg

\*To substitute canned peaches, use 1 quart jar, undrained