



Ingredients

- 2 cups sliced/peeled fresh peaches
 - 1/4 cup butter
 - 1/2 cup flour
 - 1 cup sugar
 - 1 tsp. baking powder
 - 1/4 tsp. salt
 - 1/3 cup milk
 - 1 egg
 - 1/4 tsp. vanilla
 - 1/2 tsp. cinnamon
 - 2/4 tsp. nutmeg
 - 1/4 cup brown sugar
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EASY PEACH COBBLER

Instructions

1. Preheat oven to 350 degrees. Place butter in 9" glass baking dish and place in the oven while preheating (until melted).
2. Mix flour, 2/3 cup sugar, baking powder and salt in a large bowl. Add milk and egg, and stir to combine. Pour batter over melted butter. DO NOT STIR!
3. In a separate bowl, combine peaches, 1/3 cup sugar, vanilla, cinnamon and nutmeg. Gently spoon peach mixture over batter. DO NOT STIR!
4. Sprinkle brown sugar over top. Bake 40-45 minutes, until top is golden brown. For just a few minutes, put oven on broil to make the top crispy. Watch closely- don't burn!
5. Serve warm and add vanilla ice cream!