

Peach Cake Cobbler

The youngest 2 granddaughters, Rebekah and Kerah, love being in the kitchen with Nana. For this recipe, Kerah helped Nana use our fresh Texas peaches. If you don't have fresh peaches, we're sure that canned would be great. Don't let Nana know that Aunt Kati makes her cobbler with canned peaches all the time.

Ingredients

Filling

5 cups peaches, sliced and peeled

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

Batter

$\frac{3}{4}$ cup butter

2 cups flour

2 cups sugar

4 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

1 $\frac{1}{2}$ cup milk

cinnamon



Instructions

Filling (This can be skipped if using canned peaches.)

- ❖ Add filling ingredients to a saucepan and stir.
- ❖ Cook on medium heat for just few minutes, until the sugar is dissolved. This will also help bring the juices from the peaches. Remove from heat.

Batter

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Slice butter and sprinkle evenly in 9x13.
- ❖ Place 9x13 in oven while preheating to melt the butter. Remove once the butter is melted. (Make sure not to burn it.)
- ❖ In a mixing bowl, combine dry ingredients – flour, sugar, baking powder, and salt.
- ❖ Stir in milk.
- ❖ Pour batter into 9x13 (over the butter).
- ❖ Spoon peaches, with juices, evenly over the batter.
- ❖ Sprinkle the entire cake generously with cinnamon.
- ❖ Bake about 40 minutes.
- ❖ Serve warm with homemade vanilla ice cream.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."
Psalm 34:8