

Southern Peach Cobbler

Source: Culinary Concoctions by Peabody
(blog)



1/2 cup unsalted butter
1 cup granulated sugar
3 tablespoons granulated sugar
1 cup all-purpose flour
1 tablespoon cinnamon
1 tablespoon baking powder
3/4 cup milk
2 1/2 cups peaches, peeled, sliced
1/3 cup brown sugar, packed
1/4 cup chopped nuts, pecans or walnuts

Categories: Desserts

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 363 Calories; 15g Fat (35.9% calories from fat); 4g Protein; 56g Carbohydrate; 2g Dietary Fiber; 34mg Cholesterol; 199mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 3 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's
Cookbook

Servings: 8

Description: Juicy, thick, cobbler-y. Delicious.

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

Preheat oven to 350.

2. Place butter in an 8x8 pan and put into the oven until it's completely melted. If it happens to get brown (not burned, mind you) that's fine too. That takes about 4-5 minutes. Remove from oven while you gather the other ingredients.

3. In a medium sized bowl combine the 3 T. of sugar and the cinnamon. Stir until they're thoroughly mixed. Then add: the one cup of sugar, flour, baking powder. Stir until combined, then add the milk. Stir until it's thoroughly mixed with no streaks of flour showing. Spoon the batter on top of the melted better but do NOT stir it in. Just scoop in and make it as even as possible.

4. Place the sliced peaches on top as evenly as possible.

5. Combine the brown sugar and nuts and sprinkle that over the top.

6. Bake for 40 minutes, or until the top turns a golden brown.

Serve warm or at room temperature, with vanilla ice cream or whipped cream.