

Peach Cobbler VI

Oscar · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

8

Description

This is a wonderful Southern recipe very easy and tastes great

Ingredients

- - 1 cup all-purpose flour - ½ cup brown sugar - ½ cup white sugar - 2 teaspoons baking powder - ½ teaspoon salt - 1 teaspoon vanilla extract - ¾ cup milk - ½ cup margarine
- melted - 1 (29 ounce) can sliced canned peaches
- drained - 1 teaspoon ground cinnamon

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a 9x9-inch baking dish. In a large bowl
2. combine flour
3. brown sugar
4. white sugar
5. baking powder
6. salt
7. and vanilla. Pour milk into dry ingredients
8. and then stir in melted margarine. Mix thoroughly. Pour mixture into prepared baking pan. Arrange peaches on top and sprinkle with cinnamon. Bake in preheated oven until golden brown
9. about 30 minutes. Editor's Note: To use fresh peaches
10. you may substitute 4 cups peeled
11. sliced peaches for the canned peaches. To peel peaches
12. bring a pot of water to a boil. Remove from heat. Carefully drop peaches into hot water; let stand for 1 minute. Use a slotted spoon to transfer peaches to an ice water bath; when peaches are cool enough to handle
13. skin will slip right off.