

Peach Cobbler

Ingredients for filling:

4 cups sliced fresh peaches (about 6 medium)

1 TBSP. cornstarch

1 tsp. lemon juice

¼ tsp. ground cinnamon

½ cup sugar

Ingredients for “Cobblestones”

1 cup flour

3 TBSP. shortening

1 TBSP. Sugar

1 ½ tsp. baking powder

½ tsp. salt

½ cup milk

Directions for the filling:

Mix the peaches, corn starch, lemon juice, cinnamon and sugar in a saucepan. Cook over medium heat until mixture thickens and boils. Boil for 1 minute, stirring constantly. Pour into a casserole dish and set to the side.

Directions for the Cobblestones:

Cut the shortening into the flour, sugar, baking powder and salt mixture. You can either use a pastry blender (pictured) or crisscross 2 butter knives. The mixture should look like crumbs after about 1 minute. Stir in the milk. This batter will be thick.

Drop by the spoonful on top of the peach mixture (about 6).

Bake at 400 degrees (F) for 25-30 minutes, or until the topping is golden brown.

Serve with whipped cream or vanilla ice cream.

Enjoy!

*Recipe adapted from Betty Crocker’s “Fresh Peach Cobbler (2006)