

## Easy Peach Cobbler

Pat Skjervheim, MG

1/2 cup unsalted butter  
1 cup all purpose flour  
2 cups sugar, divided  
1 Tbs. baking powder  
Pinch of salt  
1 cup milk  
4 cups fresh peach slices  
1 Tbs. lemon juice  
Raw sugar and cinnamon (optional)



1. Melt butter in 9 x 13-inch baking dish or cute heart dish.
2. Combine flour, 1 cup sugar, baking powder, and salt.
3. Add milk, stirring until dry ingredients are moistened. Pour batter into pan (do not mix).
4. Bring remaining 1 cup sugar, peach slices and lemon juice to a boil over high heat, stirring constantly.
5. Pour over batter (do not stir). If you wish, sprinkle with raw sugar and cinnamon. Bake at 350 ° for 40-45 minutes or until golden brown. Serve cobbler warm or at room temperature.

Yields: 12 servings