



Easy Peach Cobbler

Yields: 10 servings

Prep time: 15 min

Cook time: 45 min

INGREDIENTS:

- ½ cup of unsalted butter
- 1 cup of flour
- 1 ½ cup of sugar
- 1 tablespoon of baking powder
- 1 teaspoon of salt
- 1 cup of whole milk
- 6 cups of sliced peaches (or other fruit)
- 1 ½ tablespoons of lemon juice
- 1 teaspoon of ground cinnamon
- 1 teaspoon of ground nutmeg

TOOLS:

- [Ceramic Cobbler Set](#)
- [Ceramic Pouring Bowl \(12 Cup.\)](#)
- [Induction 21 Steel Ceramic Coated Sauce Pan with Lid \(2 Qt.\)](#)





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PROCESS:

1. Using a small knife, carefully peel the peaches and slice them around the pit. Preheat the oven to 375° F. as well.
2. Add the sliced peaches, $\frac{1}{2}$ cup of sugar, and the lemon juice to the saucepan and bring to a boil. Let this boil on medium heat for about 10 minutes.
3. Melt the butter in the microwave and pour it into the ceramic baker.
4. Mix the flour, remaining sugar, and baking powder in the 12 cup Pouring Bowl and slowly stir in milk until a well-blended batter forms.
5. Pour the batter over the butter and then pour the peaches on top.
6. Sprinkle nutmeg and cinnamon on top of the cobbler and place in oven for 45 minutes.
7. When finished, remove from oven and allow to cool for 15 minutes before cutting.
8. Cut and serve.

Enjoy!