



I am a cobbler junkie ...if there is such a thing! I love warm cobbler of any kind with cold vanilla ice cream! And not just any cobbler...it has to be a southern cobbler like my Mom used to make. Especially this peach cobbler. I keep a bag of frozen peaches in the freezer at all times just in case it hits me! This is one of the throw it all together and it comes out wonderful recipes.

Fresh peaches are always preferable, but canned work well. Either way, this dessert is a warm, flavorful treat for any time of year (and surefire hit at pot luck parties!)

#### Peach Cobbler

2 cups fresh sliced peaches (or one 29 ounce can of sliced peaches, drained)

1 cup Bisquick mix

1 cup of milk

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 cup butter, melted

1 cup of sugar

Preheat oven to 375 degrees Fahrenheit

In an 8 x 8 baking dish, stir Bisquick mix, milk, nutmeg and cinnamon together until thoroughly mixed. Stir in melted butter until crust is fully moistened. In a medium mixing bowl, stir sugar and peaches. Spoon peaches over the cobbler crust.

Bake for one hour or until crust is a golden brown. Serve warm and enjoy!

[Charlotte Martin Little](#) shared [Babie Rose's photo](#).