



Southern Peach Cobbler

For the cobbler:

1/2 cup (1 stick) of butter
1 cup of sugar
3/4 cup self-rising flour
3/4 cup of milk

For the fruit:

1 can (28 ounce) peaches in heavy syrup,

OR

2 cups of fresh sliced peaches
1 cup of sugar
1 cup of water
1 tablespoon cinnamon (for sprinkling on top)

Here's what you need to do:

Preheat oven to 350 degrees F

Put the butter in a 13 x 9 x 2 inch baking dish and place in the oven until the butter melts.

Remove from oven and set aside.

In a bowl, mix together the flour and sugar and stir in the milk. Batter will have a few lumps but that's okay.

Pour the batter on top of the melted butter.

If using fresh Georgia peaches, put fresh sliced peaches, sugar and water in a saucepan and bring to a boil, reduce heat and simmer for about 10 minutes.

Spoon fruit on top of batter and then slowly pour the liquid on top of that. Be careful not to mix the fruit INTO the batter. Sprinkle with cinnamon.

Bake for 35 to 45 minutes. Batter will rise to the top while baking to make an amazing crust!

[Petrova Tillery](#) shared [Dakota Avita Mullen's photo](#).