



Texas Style Peach Cobbler

Note: If using canned or frozen peaches, skip the first 3 lines of the cooking instructions.

Ingredients:

- 2 lbs fresh, canned, or frozen peaches (approx. 7 medium peaches)
- 1/2 cup butter
- 1 cup flour
- 2 cup sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2/3 cup milk
- 1 egg
- 1 tsp cinnamon
- 1/2 tsp nutmeg

Preparation

1. For fresh peaches, ripe peaches are easier to peel. When you press your thumb against the peach you should be able to feel the peach's flesh move beneath the skin. If they are too hard you will have to peel them with a pairing knife (or wait for them to ripen).
2. To peel fresh, ripe peaches bring a pot of water to boil. Submerge peaches completely in boiling water for approximately one minute (less if they are really soft) then immediately dunk them in a bowl full of ice water.
3. Remove peaches and cut a small X at the bottom of each and use these points as starting points for pulling the peels off.
4. Peel and slice the peaches, place in a medium bowl. If using canned peaches drain them and place them in the bowl. For frozen peaches, thaw and place in the bowl.
5. Preheat oven to 350°F.
6. Melt butter in a 13×9 inch casserole.
7. In a mixing bowl, stir together flour, 1 cup of sugar, baking powder, and salt.
8. Add milk and egg and stir to combine.
9. Pour batter over melted butter in the casserole dish, do not stir.
10. Add 1 cup of sugar to peaches along with cinnamon and nutmeg if using. Stir to combine.
11. Spoon peaches and sugar gently over batter, do not stir.
12. Bake casserole for 30-40 minutes or until batter is fully baked and golden.
13. Serve hot with vanilla ice cream if desired. Myself, I like it just the way it is!