

Peach Cobbler



Ingredients:

- 1/2 c butter
- 1 c milk
- 4 c peaches, sliced
- 1 c all-purpose flour
- 2 c sugar
- 1 T baking powder
- Pinch of salt
- 1 T lemon juice
- 3 T nutmeg

Preparation:

1. Melt butter in a 13- x 9-inch baking dish
2. Combine flour, baking powder, 1 cup sugar, and a pinch of salt in a bowl.
3. Add milk to dry ingredients and stir until moistened.
4. Pour mixture over butter.
5. Boil the rest of the sugar, the peach slices, and lemon juice over high heat. (stirring constantly)
6. Pour over mix. Sprinkle with nutmeg.
7. Bake at 375 °F for 40 to 45 minutes or until golden brown.

Makes 8 servings.



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