

# Peach Cobbler

**Chef Paul A.**



## **Ingredients:**

½ cup unsalted Butter  
1 cup all-purpose Flour  
2 cups Sugar, divided  
1 tbsp Baking Powder  
Pinch of Salt  
1 cup Milk  
4 cups fresh Peach slices  
1 tbsp Lemon juice  
Ground Cinnamon or Nutmeg (optional)

## **Directions:**

Melt butter in a 13x9" baking dish.  
Combine flour, 1 cup sugar, baking powder, and salt; add milk, stirring just until dry ingredients are moistened.  
Pour batter over butter (do not stir).  
Bring remaining 1 cup sugar, peach slices, and lemon juice to a boil over high heat, stirring constantly; pour over batter (do not stir).  
Sprinkle with cinnamon, if desired.  
Bake at 375° for 40 to 45 minutes or until golden brown.  
Serve cobbler warm or cool.