

Peach Cobbler - Dottie's Peach Cobbler

From my friend Sue, and it's from her mother's friend Dottie.



Servings: 8

If you'd like to use apples, substitute 1/3 cup (rather than 2/3 cup in peach mixture) of BROWN sugar. You can also use less butter - with little noticeable difference - as little as 4 T. rather than the full cube.

1. Combine peaches with melted butter and sugar. Pour into bottom of a 9x9 glass baking dish.
2. Combine topping mixture and stir just until combined. Pour over peaches and bake at 350° for 60 minutes, until mixture is golden brown.
3. Cool slightly and serve with vanilla ice cream or whipped cream.

PEACH MIXTURE:

- 1/2 cup butter, melted (or less)
- 2 cups peaches, or apples, sliced
- 2/3 cup sugar

COBBLER TOPPING:

- 1 cup sugar, scant
- 3/4 cup flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 3/4 cup milk
- 1 teaspoon vanilla

Per Serving (excluding unknown items): 340 Calories; 12g Fat (32.1% calories from fat); 2g Protein; 57g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 517mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 3 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>