

Farmer's Market Peach Cobbler

Ingredients:

- 1 stick butter melted
- 1 C flour
- 1 C sugar
- ½ tsp salt
- 3 tsp baking powder
- 1 C milk

- Fruit
- 3 C peaches, peeled and sliced
- 1 C sugar
- 1 C water
- 1 TBS cinnamon give or take according to your taste

Directions:

- $1.\,\mathrm{Heat}$ Oven to 350°
- 2. Melt butter and place in a 9" x 9" casserole dish.
- 3. Mix together flour, salt, baking powder and sugar until blended.
- 4. Pour the mixture over melted butter, DO NOT stir!
- $5.\,\mathrm{Combine}$ peaches, sugar and water in sauce pan and bring to boil
- 6. Reduce heat and simmer about 10 minutes.
- 7. Spoon the peaches on top of the batter.
- 8. Pour the liquid on top. DO NOT Stir!
- 9. Sprinkle cinnamon on top.
- 10. Bake 35-45 minus.
- 11. Let cool and enjoy



Recipe from Shipshewana Trading Place

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