## Peach Cobbler

Make this with fresh peaches in the summer or peaches you've preserved yourself for a really special treat.



## Ingredients:

- 5-6 peaches (4 cups)
- 1 Tbsp. lemon juice
- 1 Cup flour
- 1 Cup sugar
- 1 egg
- 6 Tbsp. unsalted butter

## Equipment

• 10 x 6 baking dish

## Peach Cobbler:

| $\square$ | Directions   | Time (min) |       |
|-----------|--|------------|-------|
|           | Preheat oven to 375 degrees                              |            |       |
|           | Peel and slice peaches                                   | 5          |       |
|           | Place peaches on the bottom of the baking dish           | 1          |       |
|           | In a separate bowl, combine 1 Cup flour and 1 cup sugar  | 1          |       |
|           | In another small bowl, beat the egg                      | 1          | 12    |
|           | Stir beaten egg into flour and sugar mixture             | 1          |       |
|           | Spread flour, sugar, and egg mixture over the peaches    | 1          |       |
|           | In a small sauce pan, melt the butter                    | 1          |       |
|           | Drizzle melted butter over flour, sugar, and egg mixture | 1          |       |
|           | Bake   |            | 35-40 |
|           | Total  | 52         |       |