

# Aunt Betty Jane's Peach Cobbler

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This can be made with fresh peaches or canned. If using canned peaches use the juice and all. (Hint: go to Costco, or other club warehouse and buy a # 10 can of peaches - you get enough peaches to make a large pan of cobbler).

Pre-heat oven to 350 degrees F.

## **Batter - topping:**

Cream together:

1 stick butter or margarine

1 cup sugar

Slowly add to the butter/sugar mixture:

2 tsp Baking powder

1 cup flour

Whisk in 1 cup milk and blend until mixed

## **Fruit:**

Peel 6-7 large peaches and cut into large wedges, or place the contents of 2 large cans of peaches in an 8" x 8" pan. (If fresh peaches are used, sprinkle with a little sugar and let sit for awhile to bring out the juice. If using canned peaches use juice and all.)

## **Assembly:**

Pour the batter over the peaches and smooth out. It isn't necessary to completely cover the peaches; in fact the open spaces let the juice bubble up.

Place in the oven on the middle rack. Bake for 50 minutes at 350 degrees. Top will be nicely evenly brown when done.

Serve warm with vanilla ice cream, whipped cream, or even some creme anglais.

Note: This recipe can be easily doubled or tripled. Just make sure the bottom of the pan is well covered with peaches and make 2 or 3 batches of the batter. Cooking time should be about the same - just watch it and remove from the oven when the entire top is evenly browned.

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