

Farm Fresh Peach Cobbler

I think my favorite thing to do in the kitchen is bake.

I love making sweets and coming up with new ideas for my classic kitchen recipes. For example, I love baking sweet treats like brownies but changing them up to include other toppings like sprinkles, marshmallows, or a variety of nuts sprinkled over a layer of caramel. Whatever my husband asks me to make for dessert, I like to find a way to switch it up.

Now, something else I also love to do is eat typical fall desserts in the summer and typical summer desserts in the winter. I guess the weather really has nothing to do with it because living in Miami, we have perpetual summer around here. There is no changing it and it likely will not get cold for over a couple of days, so I like to enjoy the same foods year 'round.

One of my favorites is making a peach cobbler. Well, let's be honest, I love ALL cobblers. There is just something so so delicious about that crispy topping over a classic fruit layer or chocolate. Whatever the case may be down there, I love what is on top (I tend to pick that part out first, shhh!).

To Make this Recipe You'll Need the following ingredients:

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Use any fruit filling you'd like.

Farm Fresh Peach Cobbler Recipe



Ingredients

2 cups fresh sliced peaches (or one 29 ounce can of sliced peaches, drained)

1 cup Bisquick All Purpose Mix

1 cup of milk

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 cup butter, melted

1 cup of sugar

Instructions

Preheat oven to 375 degrees Fahrenheit

In an 8 x 8 baking dish, stir Bisquick mix, milk, nutmeg and cinnamon together until thoroughly mixed. Stir in melted butter.

In a medium mixing bowl, stir sugar and peaches. Spoon peaches

over the cobbler crust.

Bake for one hour or until crust is a golden brown. Serve warm and enjoy!

Notes

All-purpose flour may be used instead of Bisquick, but Bisquick is the best choice for flavor.

Tip: Cobbler is terrific when served hot with vanilla ice cream and may be enjoyed cold, too.

NOTE: Adding sugar to the peaches is optional. If your peaches are over-ripe, they may already be super sweet or if you choose to use peaches canned in heavy syrup, they will already be sweet enough. Or perhaps you are minimizing sugar in your recipes. In these situations, feel free to omit the sugar.

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