

# Grandma's Peach Cobbler

## INGREDIENTS

8 fresh peaches, peeled and sliced

Juice from  $\frac{1}{2}$  small lemon

1 teaspoon cinnamon

1 teaspoon vanilla extract

1 stick unsalted butter, melted

1 cup granulated sugar

1 cup brown sugar

1 cup flour

1 cup milk

1 tablespoon baking powder

1 pinch salt

## PREPARATION

Preheat oven to 375°F. Pour melted butter into a 9×13-inch baking dish.

Place peaches into pot of boiling water for 30 seconds. Turn off heat and, with a slotted spoon, transfer peaches to a bowl of ice water. Once cool enough to handle, remove skins with a paring knife. Slice peaches and set aside.

Combine granulated sugar, flour, baking powder, and salt,

stirring until well blended.

Slowly stir in 1 cup milk until mixture comes together into a batter. Pour batter over butter in baking dish.

In a saucepan, combine peaches, cinnamon, brown sugar, vanilla, and lemon juice. Bring to a boil, stirring frequently. Turn off heat and pour peaches over top of batter.

Bake for 40 minutes or until top crust has become a golden brown color.