



old fashion peach cobbler

A RECIPE FROM CHEF RICHARD • SERVES 6

ingredients

- 2 1/2 cups fresh peaches (peeled and sliced)
- 1 cup granulated sugar
- 3/4 stick of butter
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 1/4 teaspoon cinnamon
- 1/4 cup milk
- 1/4 cup all-purpose flour

directions

- Preheat oven to 350°F.
- Stir together peaches with 3/4 cup granulated sugar. Add vanilla, mix.
- Let the peach mixture rest for at least 30 minutes.
- While peaches are resting, melt butter.
- Once fully melted, pour butter into the bottom of a 9x13 inch pan.
- In a separate bowl, mix together the remaining 1/4 cup sugar, flour, baking powder, and milk.
- Pour batter over butter in the baking dish, spreading it out evenly.
- Add peaches to top of the batter and bake for 30-35 minutes.
- Serve warm with ice cream!