

This Cuppa Peach Cobbler Is a Foolproof, Old-Fashioned Favorite

There's something timeless about a



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 stick butter (½ cup)
- 1 cup PET milk (or evaporated milk)
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 tsp baking powder
- Dash of salt
- 1 quart sweetened peaches (canned or fresh with syrup)

DIRECTIONS

- STEP 1: Preheat & Melt Butter:** Preheat oven to 350°F (175°C). Place 1 stick of butter in a 9x13-inch baking dish and place in the oven to melt while it preheats.
- STEP 2: Mix the Batter:** In a medium mixing bowl, whisk together:
 - 1 cup flour
 - 1 cup sugar
 - 1 tsp baking powder
 - Dash of salt
- Gradually stir in:
 - 1 cup PET milk
- Mix until a smooth batter forms.
- STEP 3: Assemble the Cobbler:** Remove baking pan from oven once butter is melted. Carefully pour the batter over the melted butter. Do not stir.
- Spoon the sweetened peaches evenly over the batter. Again, do not stir. The batter will rise around the fruit while baking.
- STEP 4: Bake:** Place the cobbler in the oven and bake for 1 hour, or until:
 - The top is golden brown
 - The fruit is bubbling around the edges
- Let cool for 10-15 minutes before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-cuppa-peach-cobbler-is-a-foolproof-old-fashioned-favorite/>