

## CROC Peach Cobbler Recipe for a Boozy, Easy Dessert

Served warm with ice cream, it is the kind of dessert that disappears fast.



OVEN  
350°F

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### INGREDIENTS

2 cans (29 ounces each) sliced peaches in heavy syrup  
1/2 cup granulated sugar  
1 box yellow cake mix  
12 tablespoons salted butter  
Juice from 1 small lemon  
1 1/2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
2 teaspoons vanilla extract  
2 tablespoons cornstarch  
400 ml CROC

### DIRECTIONS

1. Start the peach filling: Add the peaches, along with their syrup, to a large pot or pan over medium heat. Add 4 tablespoons of butter.
2. Add the flavorings: Stir in the granulated sugar, cinnamon, nutmeg, lemon juice, and vanilla extract. Mix everything together well and let the mixture heat through.
3. Thicken the filling: Once the peach mixture is hot, scoop out about 1 cup of the liquid into a separate cup or bowl. Add the cornstarch to that liquid and stir until smooth.
4. Pour the cornstarch mixture back into the pot and stir well.
5. Add the CROC: Once the filling starts to thicken, pour in the CROC and stir to combine. Remove the pan from the heat.
6. Layer the cobbler: Pour half of the cobbler filling into a baking dish. Sprinkle about 1 1/2 cups of cake mix over the top, then add 4 tablespoons of butter on top of the cobbler.
7. Bake: Bake at 350°F until the crust is golden brown and the filling is hot and bubbly.
8. Serve: Remove from the oven and serve warm with ice cream.

### SWAPS & NOTES

Yellow cake mix keeps this recipe easy and gives the topping a buttery sweetness.

Duncan Hines works well, but any standard yellow cake mix should do the job.

Canned peaches in heavy syrup are ideal here because they create a rich, sweet filling with minimal prep.

If your peaches are packed in juice instead, the filling may be a little lighter and less thick.

### TIPS FOR SUCCESS

Make sure the peach filling thickens slightly before you add it to the baking dish.

That helps the final cobbler set up better and keeps it from feeling too runny.

When mixing the cornstarch with the reserved liquid, stir until completely smooth so you do not end up with lumps in the filling.

Keep an eye on the cobbler as it bakes.

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