Peach Cobbler

By Suellen Anderson on June 23, 2002



Photo by Delicious as it Looks

Prep Time: 10 mins Total Time: 55 mins Servings: 12

INGREDIENTS

BATTER

* 1/2 cup melted butter
* 1 cup flour
* 1 cup sugar
* 2 teaspoons baking powder
* 1/4 teaspoon salt
* 2/3 cup room temperature milk
* 1 room temperature egg

FILLING

* 1 (28 ounce) cans sliced peaches, drained
* 1 cup sugar
* 1 teaspoon cinnamon
* 1/2 teaspoon nutmeg

DIRECTIONS

1. Melt butter in a 9 x 13 inch pan.
2. Mix together flour, sugar, baking powder & salt.
3. Stir in milk & egg.
4. Pour evenly over melted butter.
5. Combine peaches, sugar & spices and spread over batter-DO NOT STIR!
6. Bake 35-45 minutes at 350°F until batter comes to the top and is golden brown.
7. Serve warm with ice cream.

NUTRITION FACTS

Serving Size: 1 (138 g)

Servings Per Recipe: 12

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| Amount Per Serving % Daily Value |
| Calories 276.6 |
| Calories from Fat 79.0 29% |
| Total Fat  8.8 g 13% |
| Saturated Fat  5.3 g 26% |
| Cholesterol  37.7 mg 12% |
| Sugars  38.9 g |
| Sodium  189.6 mg 7% |
| Total Carbohydrate  48.6 g 16% |
| Dietary Fiber  1.4 g 5% |
| Sugars  38.9 g 155% |
| Protein  2.7 g 5% |