

Screenshots & Screen recordings (To date: 10/08/23)

About Us

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Anne

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My favourite cuisine is Vietnamese but for desserts always head to Italy.
Outside the kitchen I like to run and cross-stitch.
I like running because it is a reason to go outside whilst staying healthy.

Beth

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I love watching tv shows and listening to music.
When I'm not chilling in bed.. I go to boxing, something I have recently taken up.
I like boxing because it is active and requires working with others.

Georgia

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My favourite food is Chinese but I do love a pizza!
My hobbies include rock climbing, snowboarding and playing with my rabbits.
I like rock climbing because it requires problem solving skills as well as physical strength.

Sophia

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My favorite food is toast.
I like to read books.
I like reading because it has the potential to transport you to a whole new world.

Sarah

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My favorite food is Mexican! As long as it is vegan.
I like to look after my plants, go charity shopping, and go jogging or to the gym.
I like looking after plants as it's interesting to learn about their different needs and they brighten up a room.

Grace

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My favorite food is Thai, it is so flavourful and the perfect combination of taste profiles.
I spend a lot of time playing video games -
I love the way I use my brain when doing so, actively but also passively.

Recipe Card

← → ↻ ⓘ localhost:3000/recipe-card

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Peach Cobbler



🍴 Yield: 4 servings

🌐 Cuisine: Dessert

🕒 Prep Time: 20 minutes

Ingredients:

- 5 peaches, peeled, cored and sliced (about 4 cups)
- 3/4 cup granulated sugar
- 1/4 teaspoon salt
- 6 Tablespoons butter
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 3/4 cup milk
- Ground cinnamon

Instructions:

1. Add the sliced peaches, sugar, and salt to a saucepan and stir to combine.
2. Cook on medium heat for just a few minutes, until the sugar is dissolved and helps to bring out juices from the peaches. Remove from heat and set aside.
3. Preheat oven to 350 degrees F. Slice butter into pieces and add to a 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.
4. In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk, just until combined. Pour the mixture into the pan, over the melted butter and smooth it into an even layer.
5. Spoon the peaches and juice (or canned peaches, if using) over the batter. Sprinkle cinnamon generously over the top.
6. Bake at 350 degrees for about 38-40 minutes. Serve warm, with a scoop of ice cream, if desired.

Add Notes



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Screen recording

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