

Peach Cobbler

From [baking better.com](http://bakingbetter.com)

4 cups sliced peaches (fresh or frozen, about 5 med. Fresh)
½ cup sugar (more if peaches aren't sweet, up to 1 cup)
1 teaspoon lemon juice

1 cup all purpose flour *
1 ½ teaspoons baking powder
½ teaspoon salt
1 cup sugar
1 cup milk
1 teaspoon vanilla

Preheat oven to 350 degrees

If using fresh peaches, peel and slice. Place peaches and sugar in a skillet and cook over medium heat until tender (fresh very ripe peaches will take less time to cook) about 5-10 minutes, they are done when easily pierced with a fork. Set aside.

Melt butter and place in a 2 qt. casserole dish.

Whisk flour, baking powder, salt and sugar together. Whisk in milk and vanilla to make a batter. Pour over the butter in the casserole.

Carefully spoon peaches and their syrup over the batter, you want the peaches setting on top of the batter, not sinking below.

Place in preheated oven and cook for 35-45 minutes, or until the crust is golden brown and the juices are bubbly. Let cool for 15-20 minutes before eating. Serve warm by itself or with some vanilla ice cream.

* if you have self rising flour, that can be substituted (most likely the way this was originally made, self rising flour is a kitchen staple in the south), just omit both the baking powder and the salt from the recipe, the flour already has these.