

## Seasonal Eating



## Easy Peach Cobbler

- 6 tablespoons butter, divided
- 1 1/2 cups self-rising flour
- 1 1/2 cups milk
- 1 cup sugar plus 2 tablespoons, divided
- 1 (29-ounce) can sliced peaches (or other fruit) in syrup (light or heavy)

Place 4 tablespoons butter in a 9x13 inch pan and place in a 350 degree oven until melted. In a medium bowl, stir together the flour, milk and 1 cup sugar. Pour into pan over melted butter. Open fruit and pour into pan on top of batter, syrup and all (if using a tart fruit you may want to add a little sugar to it). Do not stir. Place in 350 degree oven and bake for about 35-40 minutes. Dot top of cobbler with remaining 2 tablespoons butter and sprinkle with remaining 2 tablespoons sugar. Return to oven for about 5 more minutes until browned around the edges.