

## **Old Fashioned Easy Peach Cobbler Recipe**

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### **Ingredients:**

- 6 1/2 cups sliced, peeled and pitted peaches
- 1/4 cup sugar
- 1 tbsp lemon juice
- 1 tbsp cornstarch

In large bowl, gently mix peaches with lemon juice, sugar and cornstarch. Scrape into 9x9 square glass baking dish.

### **For Old Fashioned Topping**

- 1 cup all-purpose flour
- 1/4 cup granulated sugar
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1 tsp baking powder
- 1/4 cup butter (cold)
- 3/4 cup milk

Combine flour, sugar, baking soda, baking powder and salt. Using pastry blender cut in butter until nice and crumbly.

Add milk, stirring with fork to form a soft, sticky dough. With a spoon, drop dough in 6 - 8 mounds over hot fruit mixture.

Bake in 400°F (200°C) oven for about 35 minutes or until bubbly and topping is light golden and no longer doughy underneath when lifted with spoon.