



Quick and Easy Peach Cobbler

SERVINGS: 8

PREPPING TIME: 15 MIN

COOKING TIME: 60 MIN

FOOD BANK ITEMS: CANNED PEACHES SLICED, ALL PURPOSE FLOUR, 1% MILK



Ingredients

- 2 cans (15 oz) peach slices in syrup
- 1 cup fat-free (skim) or 1% milk
- 1/4 teaspoon ground cinnamon
- 1 cup of all-purpose flour
- 1 1/2 teaspoon of baking powder
- 1/8 teaspoon of salt
- 3 tablespoons canola oil
- 1/4 cup sugar
- 1 teaspoon lemon juice

Directions

1. Preheat oven to 350 degrees.
2. Open both cans of peaches but only drain 1 can and save the syrup from the other.
3. Pour the canola oil in a 9"x12" ovenproof baking dish and spread evenly on bottom of dish.
4. In a medium bowl, mix the flour, sugar, baking powder and salt.
5. Stir in the milk and the saved syrup (not the peaches yet) into bowl and gently mix with batter base.
6. Pour the batter in the baking dish. Arrange the peaches over the batter.
7. Bake for 1 hour at 350 degrees.
 - TIP - The cobbler is done when the batter rises around the peaches and the crust is thick and golden brown.

Serve warm.

