

Peach Cobbler

16 OZ. BAG FROZEN PEACHES

1 CUP WATER

1/2 STICK SALTED BUTTER

1 CUP SUGAR

DASH OF SALT

2 HEAPING TBSP. SELF-RISING FLOUR

1/2 CUP MILK

Place peaches, water, butter, and sugar in a medium microwaveable bowl. Cook for 20 minutes on high. Now put 2 tbsp. flour in ½ cup of milk whisk it very well and put in peaches and stir.

MAKE A BISCUIT DOUGH: *Make while microwaving peaches 😊*

1 CUP SELF-RISING FLOUR

4 TBSP BUTTER IN THIN PIECES

1/2 CUP MILK

1/2 STICK SALTED BUTTER

Combine flour with butter. Blend with pastry fork or cutter. Add milk. Place dough on floured surface and flip 4-5 times. Roll out 1/4" thick. Place peaches in baking dish sprayed with pam. Then top with this biscuit dough. You can piece it together if you need to. It will still be just as good. Melt butter and pour over dough.

TOPPING: 1/2 cup sugar & 1/2 tsp. cinnamon.

1/8 cup finely chopped pecans. Bake at 375 degrees until bubbly and brown.

"Oh my, this is so good. It's even good at room temperature"
Tammy