

Peach Cobbler in Air Fryer

1/2 CUP GRANULATED SUGAR
1/2 CUP WHOLE MILK
1/2 CUP SELF-RISING FLOUR
CINNAMON & NUTMEG ARE OPTIONAL
CHOPPED PECANS, ARE OPTIONAL
WHITE SUGAR CRYSTALS
SALTED BUTTER
28 OZ CAN OF SLICED PEACHES IN SYRUP
4 DEEP RAMEKINS

In a large bowl, whisk the sugar, milk, and flour to combine. Set aside.

Place 1 tablespoon of chopped pecans in each ramekin, then divide the sliced peaches evenly between the four ramekins. Add 1/3 cup of the flour mixture in each ramekin, then top with 1 tbsp. butter and peach juice until ramekin is 3/4 full.

Place two ramekins in the Air Fryer at a time and bake at 320 degrees for 8 minutes. After 8 minutes, sprinkle the tops with sugar crystals and then bake for 8 more minutes. Total bake time is 16 minutes at 320 degrees in the Air Fryer.



Tammy's Tip: to make this in a regular oven, just bake for 25 minutes at 375 degrees F.