

Peach Cobbler Classic

2 REGULAR CANS OF CANNED PEACHES IN SYRUP
3/4 CUP SELF RISING FLOUR
3/4 CUP SUGAR
3/4 CUP MILK
3/4 STICK BUTTER OR MARGARINE
1/8 CUP CHOPPED PECANS
NUTMEG
CINNAMON

Melt butter in the microwave in the bottom of a 2 qt. casserole dish. Mix flour, sugar, and milk together and pour into the casserole dish.

Pour canned peaches into the dish (syrup and all), then sprinkle with cinnamon, nutmeg, and pecans.

Bake in a 375-degree oven until brown and bubbly, about 45 minutes. Enjoy it with ice cream!

SUBSTITUTE: You can substitute any canned fruit for peaches in this cobbler recipe if they are canned in syrup.

FROZEN FRUIT: Use 16 oz. bag of frozen fruit and place in a saucepan or pot with 1 cup sugar and a dash of salt. Cook on medium heat for about 12 min or microwave in a bowl for 8 minutes on high.