

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. Mix flour in 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 (ROOM TEMPERATURE)
1/2 CUP MILK

In a medium bowl, combine flour with butter. Blend with pastry fork until butter is pea sized. Add milk and incorporate all flour into dough. Place on floured surface kneading 4-5 times. Roll out 1/4" thick. Place peaches in well-greased deep pie plate or 2 qt. round casserole. Top with dough. Melt 1/2 STICK BUTTER, pour over dough.

Topping: Combine 1/2 CUP SUGAR, 1/2 TSP.

CINNAMON, and 1/8 CUP FINELY CHOPPED PECANS. Mix and put on top of cobbler. Bake at 375 degrees until bubbly and brown. Should take 30-40 minutes.

"Oh my, this is so good and is my favorite peach cobbler, because I love the crunchy biscuit crust"

-Tammy