

Granny Little's Peach Cobbler

Description

Peach Cobbler, yum, and really easy.

Ingredients

- 6 cups sliced and sugared fresh peaches
- 1 cup flour
- 1 stick butter
- 1/4 cup milk
- 1/2 tsp salt

Instructions

Preheat oven to 375. Baking dish size 11 x 7 x 2

Peel, slice and sugar peaches (5 cups of sliced peaches use approximately 1 cup of sugar depending on the natural sweetness of the peaches. Add a small amount of water and lemon juice to taste. Heat this mixture .

Mix 1 cup flour, 1 stick oleo, about 1/4 c milk (add slowly and do not use too much) and scant 1/2 tsp. salt. Collect together and roll out and cut 1/2 of dough into strips. Prebake the strips in 375 oven until brown. Place brown strips in with heated fruit when adding fruit to baking dish. Put heated fruit in baking dish, dot with butter. Top with remaining crust that covers the entrie top of dish with slits or use strips laid on top of fruit. Bake at 350 to 400 until brown.

Can use frozen peaches but do not additional water.

Summary

Yield: 11

Source: Cotton Country Cookbook

Prep Time: 45 minutes

Category: Desserts

Cuisine: American

Tags: peach cobbler, peaches, cobbler