

Country-Style Peach Cobbler



It's not fancy, but it's oh so good. A comforting combination of sweet, creamy and cakey, this craveable cobbler is extra easy too.

Serves 12

Prep time 10 min.

Cook time 55 min.

Ingredients

4 can (15oz.each) [Del Monte® Lite Sliced Yellow Cling Peaches](#)

½ cup butter

1 cup all-purpose flour

⅔ cup sugar

1 Tbsp. baking powder

⅛ tsp. salt

1 cup low-fat milk

2 tsps. fresh lemon juice

2 tsps. vanilla extract

Directions

1. Preheat oven 375°F. Drain peaches, reserving 1 cup syrup; set aside.
2. Place butter in a 13x9-inch baking dish and melt in oven, about 5 minutes. Whisk together flour, sugar, baking powder, and salt in a medium bowl; add milk and stir just until dry ingredients are moistened. Pour batter over melted butter (do not stir).
3. Arrange peach slices over batter. Stir lemon juice and vanilla into reserved syrup, and pour over peaches (do not stir).
4. Bake 50 to 55 minutes or until golden brown. Serve cobbler hot or room temperature with vanilla ice cream, frozen yogurt or whipped cream.

TIP: Serve cobbler for brunch with vanilla Greek yogurt instead of ice cream.