



## Peach Cobbler

A delicious and easy signature Southern staple

5 peaches, peeled, cored and sliced (you can substitute canned peaches)

$\frac{3}{4}$  cup granulated sugar

$\frac{1}{4}$  teaspoon salt

6 tablespoons butter

1 cup all purpose flour

1 cup granulated sugar

2 teaspoons baking powder

$\frac{1}{4}$  teaspoons salt

$\frac{3}{4}$  cup milk

2 teaspoons Cookie Nip

sugar and cinnamon mixture

Add sliced peaches, sugar and salt to a saucepan and stir to combine. Cook on medium heat until the sugar dissolves. Preheat oven to 350 degrees. Slice butter into pieces and add to a 9 x 13 baking dish. Place the pan in the oven until butter melts. Once the butter melts, remove from oven.

In a large bowl, mix together the flour, sugar, baking powder and salt. Add Cookie Nip to the milk and stir together wet and dry ingredients until combined. Pour over the melted butter and smooth into an even layer. Spoon peaches and juice over the top and sprinkle with cinnamon sugar. Bake 38-40 minutes. Serve warm with a scoop of vanilla ice cream.