

PEACH COBBLER

Ingredients

- 3 tbsp butter
 - 1/2 cup self-rising flour
 - 1/2 cup granulated sugar
 - 1/2 cup whole milk
 - 1 teaspoon vanilla extract
 - 1-cup canned slice peaches
- Cookware and Utensils



- Preheat oven to 200 degrees. While you're preheating your oven, go ahead and melt 3 tablespoons of butter into a - 8.5x4.5x2.5 Baking pan
- Combine flour and sugar into a mixing bowl and stir briefly. Next add whole milk and vanilla extract, then mix thoroughly. By now your oven should be preheated and your butter melted.
- After the butter has melted, pour your mixture to the baking pan. Next evenly distribute your sliced peaches over the mixture. Do not stir. Bake at 200 degrees, in the centre of your oven for 1 hour until peach cobbler is golden brown. This recipe will feed 4 to 5 people. Serve with vanilla Ice-cream
- Preparation Time = 8 minutes Cooking Time = 40 to 60mins hour until golden brown