

GF Friendly

Peach Cobbler

a rich, fruity baked dessert

I'd often heard of peach cobbler, but having never tasted it before, I was really keen to try it. Then I recalled seeing the recipe while going through a book given to me by a late, very dear friend. This contribution from the "Favorite Recipes of the First Baptist Church of Beeville Texas" was made by Mrs. Harold Finke; and it's a beauty! Maybe that's because the book was printed in 1972, and folk really did know how to cook in those days. I took the liberty of reducing the quantities by about a third, seeing as there are only two of us.

- 50g butter
- ½ cup plain flour
- 2/3 cup sugar
- 1 tsp baking powder
- ¼ tsp cinnamon
- 1/8 tsp salt
- 1/3 cup milk

Topping:

- 400-440g canned peach slices
- ½ cup sugar
- a sprinkle of cinnamon



Melt the butter in a suitable baking dish – I used a Pyrex casserole. In a bowl, put the flour, 2/3 cup sugar, baking powder, salt and ¼ tsp cinnamon. Combine well, then add the milk and mix with a spatula, ensuring a smooth consistency.

Pour the batter carefully over the melted butter, but **don't stir**. Arrange the peach slices on top, and sprinkle the ½ cup sugar over evenly.

Bake uncovered on 160°C fan-forced (175°C conventional) for about 45 minutes, or until golden brown. Mine was a bit overdone, but it still tasted great. Serve while hot with vanilla custard; and a blob of cream - if you're feeling exceptionally naughty. If not, maybe spoil yourself and do it anyway.

Serves 4 with custard

I imagine it would freeze okay, but we didn't have any left to try that.

A Season of Happiness - helping you towards a better lifestyle



For a look at some more informative articles on a variety of subjects just return to the web page