



# Miss Brown's Southern Peach Cobbler

Prep Time: 10 minutes  
Cook Time: 45 minutes  
Yield: 8-10 servings

## INGREDIENTS

**1 cup all-purpose flour**  
**1 tablespoon baking powder**  
**1/2 teaspoon kosher salt**  
**1 1/2 cups granulated sugar**  
**1 cup whole milk**  
**1/2 cup (1 stick) unsalted butter, melted**  
**32 ounces frozen peaches**  
**1/2 cup brown sugar**  
**2 tablespoons water**  
**1 tablespoon freshly squeezed lemon juice**  
**1 teaspoon ground cinnamon**  
**1 teaspoon ground nutmeg**  
**1/2 teaspoon pure vanilla extract**  
**Your favorite ice cream, for serving**

## DIRECTIONS

Preheat the oven to 375 degrees F.

Whisk together the flour, baking powder, salt and 1 cup of the granulated sugar in a bowl. Stir in the milk, mixing just until combined.

Add the melted butter to a 9-by-13-inch baking dish, tilting to coat evenly. Pour the batter over the butter in the baking dish, then set aside.

In a large saucepan bring the peaches, brown sugar, water, lemon juice, cinnamon, nutmeg and remaining 1/2 cup sugar to a boil. Cook for 2 minutes more. Turn off the heat and stir in the vanilla. Pour the peaches and syrup over the batter in the baking dish without disturbing the batter layer.

Bake until golden brown and puffed on top, 45 to 50 minutes. Let cool slightly before serving.

Serve with your favorite ice cream!

