



## COBBLER

5/6 peaches sliced and diced  
3 tbsp Salted butter (room temp)  
1/4 c white sugar  
1/4 c brown sugar  
1 tsp cinnamon  
1 tsp nutmeg  
1 tsp lemon juice  
2 tsp corn starch

## Pie Crust UB:

1c brown sugar  
1c white sugar  
3 sticks salted butter (room temp)  
1/2 tsp salt  
1 tsp vanilla  
1 tsp vanilla paste  
1/2 tsp cinnamon  
3 brown eggs (room temp)  
1 c evaporated milk  
2c AP flour



## Directions:

In a saucepan, simmer cobbler ingredients until peaches become tender. Remove from fire.

In a bowl, cream together butter and sugars until well combined. Add in extracts. Next, add in one egg at a time, mixing after every addition. Do not overmix! Add in a half cup of the milk, blend, add a cup of the flour, blend and repeat. Pour batter into greased pan. (note: this batter can be split into two pans for a thinner bread). Pour cobbler on top of batter. Bake at 350° knife comes out clean in the center.