

## Two Two Easy Peach Cobbler

*Mitzi Neely - Peacefully Imperfect*

### Ingredients:

1 large (29 oz) can peaches or 3 cups \*fresh peaches  
2 sticks or 1 cup of butter or margarine, melted  
2 cups sugar  
2 cups flour  
2 cups milk  
2 teaspoons baking powder

### Instructions:

1. Preheat oven to 350 degrees
2. Pour drained can of peaches or 3 cups of \*fresh peaches into 12 inch cast iron skillet or 9x13 baking dish.
3. Pour melted butter over the peaches.
4. In a bowl mix sugar, flour, milk, and baking powder together to form a batter.
5. Pour batter over peaches and butter.
6. Bake for 30-45 minutes until top is golden brown and edges are crispy. The recipe will take 45-50 minutes in the cast iron skillet.

### BEST FROZEN PEACHES Recipe

Here's the recipe I use with fresh peaches so I have a supply in the freezer for several months. My sweet mother-in-law shared this with me years ago and it gives the peaches a great flavor.

8-9 cups peeled, sliced peaches

1 Tablespoon lemon juice

1 cup sugar

3 teaspoons fruit fresh

1/2 cup orange juice.

In a large bowl mix peaches and lemon juice; in a separate bowl mix sugar and fruit fresh. Then toss peaches with sugar mixture. Pour orange juice over layers and refrigerate 2-3 hours. Then divide into equal amounts into quart size ziploc freezer bags and freeze.