

Classic Peach Cobbler

Ingredients:

FRUIT MIXTURE

- 6 cups fresh ripe peaches, (about 7 peaches)
- 1 cup sugar (omit if using canned peaches)
- 1/2 teaspoon cinnamon

COBBLER DOUGH

- 1 Pkg 470g Duinkerken Muffin Mix
- 1/2 cup butter, softened
- 1/4 cup milk

COBBLER TOPPING

- 1/4 cup sugar
- 1 Tbsp Duinkerken Rice Flour
- 1/2 tsp cinnamon
- 1/2 cup boiling water

Directions:

1. Preheat oven to 375 degrees F.
2. In a mixing bowl, combine peaches, sugar and cinnamon.
3. Mix thoroughly.
4. Pour the fruit mixture into a buttered 9' X 13' baking dish.
5. In a bowl mix thoroughly the ingredients for the Cobbler Dough.
6. Spread over the fruit mixture.
7. In a medium-mixing bowl, stir together DRY cobbler topping ingredients.
8. Sprinkle evenly over the cobbler dough layer.
9. Then pour the boiling water evenly over the cobbler.
10. (Do Not Stir.) Bake for aprox. 1 hour and 20 minutes or until knife inserted comes out clean and top has a golden crust.

