**Carol’s Peach Cobbler**

Summertime means fresh fruit season!!! One of my favorites is peaches. We recently did a road trip to Atlanta and stopped by a peach orchard. I brought home a ton of peaches and then had to figure out how to use them all before they went bad…so cobbler it was!

This recipe is so easy…like making a Southern dump cake. Take all the ingredients and dump them in a baking dish. The fun part about cobbler is you can use any kind of fruit you want. Blueberry and cherry also make great cobblers.

So, let’s get cooking!

**Ingredients:**

* 1 Stick of Butter, Melted

**Dough:**

* 1 Cup All Purpose Flour
* 1 Cup Sugar
* 1 Tablespoon Baking Powder
* Pinch of salt
* 1 Cup of Milk

**Fruit:**

* 4 Cups of Fresh Fruit (Peaches, Sliced)
* 1 Cup Sugar
* 1 Tablespoon Fresh Lime Juice
* 1/2 Teaspoon Cinnamon

**How to Make:**

* Preheat oven to 375 Degrees Fahrenheit
* Melt your stick of butter.
* In a bowl mix together the dry ingredients for the dough.
* Pour in milk and mix together until the mixture becomes a batter.
* Slice four cups of peaches. I leave the skins on, because it makes it easier, but you can also peel them.
* In a pot over the stove, bring fruit, sugar, lime juice and cinnamon to a boil, constantly mixing. The sugar will create a syrup and your fruit will soften when it is ready.
* In a 9×13 glass baking dish, you’re going to layer everything. Pour in the stick of melted butter first.
* Next, you’ll pour in the batter over the butter.
* Last, you’ll pour the fruit over the batter.
* Do not mix together. The coolest thing happens when it bakes…The cobbler dough bakes and rises over the fruit to make the most beautiful cobbler crust you’ve ever seen!
* Bake for 40-45 minutes.
* Serve with vanilla ice cream and enjoy!

We love to see your family in the kitchen together! Share your cobbler pics with Ellis and Tyler on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/)

Carol Ellingson  
Z88.3’s Resident Foodie  
Originally posted on [Carolbake.com](http://carolbake.com/)