



Peach Cobbler!

Fruit pairs perfectly with the heat. Whip up a summer treat in the kitchen with this recipe.

Length: 1 Hour

Difficulty: Medium

Supplies You Will Need

- ½ Cup of Butter
- 2 Cups of Sugar, Divided
- 1 Cup of Flour
- Dash of Salt
- 1 Cup of Milk
- 4 Peaches
- 1 Tbs Baking Powder
- 1 Tbs of Lemon Juice
- 9x13 Pan
- Mixing bowl
- Mixing spoon
- Measuring materials
- Knife
- Cutting Board

Parental Warning: Knife Use

ACTIVITY INSTRUCTIONS

1. Wash hands and preheat the oven to 375.
2. Melt the butter in the microwave and pour it onto the bottom of your pan.
3. In a mixing bowl, mix 1 Cup of Sugar, Flour, Salt and Baking Powder.
4. Add the milk to the mixture and stir only until dry ingredients are damp.
5. Pour mixture over the butter without mixing.
6. Peel and cut the 4 peaches.
7. Place peaches in a pan over the stove top.
8. Add the Lemon Juice and remaining cup of Sugar to the pan and bring to a boil.
9. Continuously stir
10. Once that is boiling, pour over the mixture, do not stir.
11. Optional: Sprinkle cinnamon over top.
12. Then place in oven for about 40 Minutes
13. Pull it out and put some whipped cream or ice-cream over it and there you have it! A tasty summer treat!

