

# Peach Cobbler

Serves 6

Cook time 50 minutes, Prep time 15 minutes

## Ingredients

6 tablespoons butter

1/2 cup all-purpose flour

3/4 cup sugar, plus 1 tbl

1 1/2 tsp baking powder

1/4 tsp salt

3/4 cup whole milk

1 tsp pure vanilla extract

2 tsp orange zest

3 large or 4 medium peaches, peeled, pitted & cut into 1/4 inch-thick wedges

## Directions

Adjust oven rack to lower-middle position and heat oven to 350 degrees. Put butter in 11x7x2-inch pan; set in oven to melt.

Whisk flour, 3/4 cup sugar, baking powder, and salt in small bowl. Add milk, orange zest and vanilla; whisk until just incorporated into dry ingredients.

When butter has melted, remove pan from oven. Pour batter into pan over melted butter DO NOT STIR; then arrange peaches on top trying not to disturb the batter.

Sprinkle with remaining tablespoon sugar. Bake until batter browns, about 40 to 50 minutes.

Serve warm with a dollop of unsweetened cream, ice cream or crème fraîche.