



Peach Cobbler with Biscuit Topping

Ingredients:

FILLING

6 cups peeled, sliced fresh peaches
 OR 2 (16 oz.) packages frozen peach slices
 1 cup sugar
 2 tablespoons **White Lily®** Enriched Bleached Self-Rising Flour
 1/2 teaspoon ground cinnamon
 2 tablespoons butter

Prep Time: 20 min
 Cooking Time: 21 min
 Makes: 8 servings

TOPPING

1 2/3 cups **White Lily®** Enriched Bleached Self-Rising Flour
 1/4 cup sugar
 4 tablespoons butter
 1/2 cup milk
 1 tablespoon butter



Instructions:

1. HEAT oven to 450°F.

FILLING

1. COMBINE peach slices, sugar, flour and cinnamon in large saucepan. Heat over medium high heat 5 minutes, or until mixture is hot and sauce begins to thicken.
2. MELT butter in 9 x 9-inch or 11 x 7-inch baking pan. Pour peach mixture into melted butter. Set aside.

TOPPING

1. COMBINE flour and 1/4 cup sugar. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Add milk gradually, stirring in only enough to moisten flour and hold dough together.
2. TURN dough onto lightly floured surface. Fold in half; press lightly 2 or 3 times so that it can be rolled and will not stick. Roll out dough to about 1/4 inch thick; cut with 2-inch biscuit cutter. Press biscuits gently on top of peach mixture. Drizzle with melted butter; sprinkle with 1 tablespoon sugar.
3. BAKE 15 to 20 minutes, or until biscuits are golden brown. Serve warm; top with ice cream, if desired.

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