

Dessert

Peachy Cobbler

Dixie Crystals Sugar

Servings: 6

Preparation Time: 20 minutes

Bake Time: 40 minutes

- 4 ripe peaches or one thawed bag of frozen sliced peaches**
- 3 tablespoons lemon juice**
- 2 pouches Imperial Sugar Redi-Measure light brown sugar or 1/2 cup, well packed**
- 1 teaspoon cinnamon**
- 3/4 cup all-purpose flour**
- 2 teaspoons baking powder**
- 1/4 teaspoon salt**
- 1/2 cup Imperial Sugar extra fine granulated sugar**
- 3/4 cup milk**
- 6 tablespoons unsalted butter, melted**
- 1 peach (for decoration)**
- 1/2 pint raspberries (for decoration)**
- Imperial Sugar confectioner's powdered sugar (for decoration)**

Preheat oven to 350 degrees.

If using fresh peaches, slice in even slices. Place peaches on the bottom of a 9x9-inch bake-proof pan.

Pour the lemon juice over the top and sprinkle with the brown sugar and cinnamon.

In a bowl, sift the flour and baking powder together. Add the salt and sugar. Using a whisk, mix in the milk and whisk until smooth.

Pour the thin cake batter over the peaches. Drizzle the melted butter over the cake batter and place the pan into the oven.

Bake for 35 to 40 minutes until the center is golden brown and bounces back when lightly pressed with a finger.

When removed from the oven, decorate with fresh peaches and raspberries. Sprinkle with the confectioner's sugar.

Per Serving (excluding unknown items): 181 Calories; 13g Fat (62.0% calories from fat); 3g Protein; 15g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 268mg Sodium. Exchanges: 1 Grain(Starch); 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.