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## Peach Cobbler

By Susie Iventosch



Peach cobbler Photo Susie Iventosch

a whisk, stirring all the while to avoid lumps. Mix in vanilla. Pour batter over melted butter in baking dish. In a separate bowl, gently toss peaches with brown sugar and spices. Lay peaches over top of batter, doubling the layer of peaches if necessary.

Bake for 25-30 minutes, or until topping is golden brown and beginning to pull away from sides of dish. Serve warm with whipped cream, vanilla frozen yogurt or ice cream ... or plain!

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### INGREDIENTS

1/2 stick unsalted butter, melted  
1 cup granulated sugar  
1 cup all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk  
2 teaspoons vanilla  
4-6 ripe peaches, skinned, pitted and cut into 6-8 wedges  
1/4 cup light brown sugar  
1 teaspoon cinnamon  
Dash cardamom

### DIRECTIONS

Preheat oven to 375 degrees.  
Grease an 8-inch square baking dish with cooking spray.  
Pour melted butter into the bottom of the dish. In a medium bowl, blend granulated sugar, flour, baking powder and salt. Slowly stir milk into the dry mixture with