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Junior League of Tampa's Prize Peach Cobbler

Prep: 1.5 hours

Level: Easy

Serves: 6

This is an excerpt printed with permission from the Junior League of Tampa. Recipe originally appeared in their cookbook in 1961, submitted by Mrs. Julian Lane.

Ingredients

$\frac{3}{4}$ cup flour
Less than $\frac{1}{8}$ teaspoon salt
2 teaspoons baking powder
2 cups sugar
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup butter or margarine
2 cups fresh sliced peaches

Cobbler Preparation

Preheat oven to 350 degrees.

In a large bowl, sift flour, salt and baking powder. Mix with 1 cup sugar; slowly stir in milk to make batter.

Melt butter in 8 x 8 2-inch baking pan. Pour batter over melted butter. Do not stir.

Carefully spoon this over the peaches and 1 cup sugar, mixed thoroughly.

Bake for one hour.

Let cool slightly or completely before serving.

Serving Instructions

Serve with cream, if desired