

Easy Canned Peach Cobbler

Ingredients:

- 1 C self-rising flour
- 1 C Sugar
- 1 C Milk
- 2-16 oz cans sliced peaches in heavy syrup
- 1/2 C Butter

Directions:

1. Melt butter in 9x13 pan in a warm oven
2. Mix together flour, sugar, and milk.
3. Pour mixture into pan.
4. Spread peaches, including syrup, evenly around pan
5. Bake at 350 degrees for 30-40 minutes, until crust turns golden brown.
6. Let cool for about 10 minutes before serving.

Serving Suggestions:

Serve warm with ice cream or frozen yogurt or top with whipped cream.

