

# LAMORA FARM'S

## BUTTERSCOTCH CARAMEL

### PEACH COBBLER

#### Peaches

- 1½ to 2 lbs fresh LaMora Farms peaches (about 3 or 4 large peaches), peeled, pitted and sliced, to equal 3 to 4 cups.
- ¾ cup dark brown sugar
- ¼ cup (4 tablespoons) butter
- ½ cup water \* If peaches are very juicy, reduce water in recipe to ¼ cup.

#### Batter

- 1 stick of butter, melted in the baking dish (I used an 8 x 8-inch glass square)
- 1 cup All-Purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ½ cup sugar
- 1 cup milk (if you want a thicker crust, use only ½ cup milk)
- ½ teaspoon pure vanilla extract

Combine the ¾ cup brown sugar, water and butter in a saucepan and mix well. Bring to a boil and simmer until sugar is dissolved. Stir in sliced peaches, and simmer for 5 minutes. Turn off the heat and let sit while you prepare the batter. Place the stick of butter on the bottom of an 8 x 8 square baking dish and let it melt in a 350 F oven. While butter is melting (keep checking so it doesn't burn), make the batter. Leave the oven at 350 F after you remove the baking dish with melted butter.

For the batter. In a bowl..mix the ½ cup sugar, flour, baking powder and salt together. Slowly pour in the milk, stirring, to prevent clumps, until smooth. Stir in vanilla extract. Pour mixture over melted butter. Do not stir. Carefully spoon all the peaches and syrup on top of the batter. **Do not mix or stir. You want three separate layers; 1. melted butter, 2. batter, 3. fruit in syrup. Bake 40-50 minutes until top is golden. Serve with butter pecan ice cream or whipped cream.**