

Allison's Skillet Peach Cobbler

Prep Time: 10-15 minutes | Cook Time: None | Serves: 8-10

Ingredients:

Butter (for greasing pan)
4-5 fresh, sliced peaches
(or 2 large cans of peaches)
1 cup of sugar
1 stick of butter
1 cup of AP flour
1 tsp baking powder
1/8 tsp of salt
1 tsp vanilla
1 egg

Directions:

Preheat oven to 350°F.
Liberally butter a cast iron skillet.
Peel and slice peaches and place in buttered skillet. (Drain liquid if using canned.) They should cover the bottom completely.
Cream stick of butter with sugar, then add other ingredients. The consistency should be similar to sugar cookie dough.
Drop in small spoonfuls on top of peaches and spread as best you can into an even layer.
Bake for 40-45 minutes or until golden brown on top. (May take less time if not using a cast iron skillet.)