



Peaches & Cream Cobbler

Ingredients Needed:

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| 6 – 8 Fresh Whole Peaches | 1 large Egg |
| 1.5 Cups Sugar | $\frac{3}{4}$ Cup Milk |
| 1 $\frac{1}{4}$ Cups Self-Rising Flour | 8 oz. Cream Cheese |
| 1 Teaspoon Ground Cinnamon | $\frac{3}{4}$ Stick Butter |
| 2 Tablespoons Corn Starch | 7"X11" Non-stick baking pan |
| $\frac{3}{4}$ Cup Water | 1 Tablespoon Course Raw Sugar |

Preparation



Bake at 350* for 45 to 50 Minutes.



After 15 minutes in the oven, sprinkle the Course Raw Sugar over the top.



Wash and peel the fresh peaches then slice them into medium size wedges, removing the pit as you go. Place peach wedges in a sauce pan along with $\frac{3}{4}$ cup water. Cook on medium heat adding Cinnamon and $\frac{1}{4}$ cup sugar as you stir with a wooden spoon. As the peaches get soft, add the Corn Starch to the pan stirring it in to create a thicker glaze. Don't over cook or the peaches will get too soft and turn to mush!

Melt the Butter in a separate pan then poor into the baking pan.

In a separate bowl, mix the Cream Cheese with $\frac{1}{2}$ cup sugar and one egg.

In a separate bowl, mix the Flour with $\frac{1}{2}$ cup sugar and $\frac{3}{4}$ cup milk. Stir until it is well blended and looks like a thin pancake batter.

Pour the batter into the baking pan on top of the melted butter being careful not to mix them together.

Randomly scoop blobs of the cream cheese blend on top of the batter leaving spaces between scoops.

Scoop the peaches and glaze over the cream cheese and batter also leaving spaces between scoops to allow the batter to puff up around it.



