

GLUTEN FREE PEACH COBBLER MADE WITH BAKING MIX

Ingredients - Batter

4 tablespoons butter, cold
1 cup King Arthur's gluten free all-purpose baking mix*
½ cup sugar
¾ cup milk, at room temperature
1 large egg, at room temperature

*Make sure to use Gluten-Free All-Purpose Baking Mix **NOT** Gluten-Free All-Purpose Flour

Ingredients - Fruit

2 ½ cups fresh or frozen peaches (about 3 or 4 peaches)
½ cup sugar
Pinch of salt
½ teaspoon cinnamon or ¼ teaspoon nutmeg, optional

Directions:

Preheat the oven to 375°F.

To prepare the pan: Melt 4 tablespoons of butter in the bottom of an 8" square or 9" round pan; set the pan aside while you make the batter.

To make the batter: Mix the baking mix and sugar.

Blend in the milk and egg; pour the batter over the melted butter in the pan.

To prepare the fruit: If you're using fresh peaches, peel, pit, and slice them. If the peaches are sliced/frozen, thaw them.

Mix the sugar, salt, and cinnamon or nutmeg into the peaches.

To assemble and bake: Spoon the peach mixture over the top of the batter.

Bake until the top is lightly browned and the fruit is bubbling, about 40 to 45 minutes.

Remove the cobbler from the oven, and allow it to cool for 5 to 10 minutes before serving.

Credit: King Arthur Baking Company