

Mini Peach Cobblers by Lynn's Recipes



Lynn demonstrates how to make a super quick, delicious dessert, Mini Peach Cobblers. This can be made with canned peaches and pantry staples, that a lot of people keep on hand. Serve with ice cream for a special treat. From Pinterest, alli-n-son.com.

Serves 12

Ingredients:

- 1 can peaches, drained and diced
- 1 cup sugar
- 1 cup flour
- 2 teaspoons baking powder
- Dash of salt
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup (1 stick) butter, melted
- Brown Sugar
- Cinnamon

Preheat oven to 350°.

Put 1 teaspoon of melted butter into each regular size muffin tin.

With a wooden spoon, stir together the sugar, flour, baking powder, salt and milk.

Put 2 Tablespoons batter into each muffin tin.

Add 1 Tablespoon diced peaches on top of the batter.

Sprinkle with brown sugar and then cinnamon.

Bake for 12 minutes (mine actually took about 17 minutes).

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Let them cool almost completely before taking out of the pan. Use a butter knife to loosen the edges, then just lift them out.

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