

Recipe adapted from [Vintage Victuals](#).

## Georgia Peach Cobbler

4 cups fresh peaches, peeled and sliced  
3/4 cups white sugar, divided  
1/2 cup of butter  
3/4 cup flour  
1/2 cup brown sugar  
2 t baking powder  
A dash of salt  
3/4 cup skim milk  
1/4 t vanilla extract  
1/2 t cinnamon

Peel and slice the peaches and place them in a bowl. Mix with a 1/2 cup of white sugar, cover and refrigerate for several hours until the juices start to form.

Preheat the oven to 350F. While the oven is preheating place a 9"x13" baking dish in the oven with a stick of butter until melted. In a mixing bowl combine the flour, 1/4 cup of white sugar, brown sugar, baking powder and salt. Blend with a pastry blender and then add the milk and vanilla. Stir together until a smooth batter forms.

Remove the melted butter from the oven and pour the batter into the pan over the butter. Do NOT stir. Next add the peaches evenly to the pan, again WITHOUT stirring. Finally sprinkle the top of the peaches evenly with cinnamon.

Bake for 35-45 minutes, until batter is set and golden brown. Serve hot with vanilla ice cream.

