

## Okefenokee Swamp Fresh Peach Cobbler

(Makes 6-8 servings)

2 cups peeled and sliced peaches

$\frac{3}{4}$  cup sugar

6 tablespoons butter

1 cup sugar

$\frac{3}{4}$  cup flour

2 teaspoons baking powder

Pinch of salt

$\frac{3}{4}$  cup milk

Mix the peaches with  $\frac{3}{4}$  cup sugar. Let stand.

Put butter in a very deep baking dish. Place dish in oven while it preheats to 350 degrees to melt butter.

Stir up a batter with 1 cup sugar, flour, baking powder, salt and milk. Pour batter over melted butter. *Do not stir.* Place sugared peaches on top, but *do not stir.*

Bake at 350 degrees oven for one hour. Batter will rise to top during baking, and will be brown and crisp when done.

This recipe is re-printed with permission from [Food For Thought Magazine](#) Aug/Sept 2009 issue.

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