



## Mini Peach Cobblers

**Preheat oven to 400**

### **Filling**

8 fresh ripe peaches –cut into small pieces (peeled or unpeeled), 1/4 Cup brown sugar ,1/4 Cup sugar ,1/4 teaspoon cinnamon, 1/8 teaspoon nutmeg, 1 teaspoon fresh lemon juice, 2 teaspoons cornstarch

### **Cobbler Topping**

2 Cups flour, 1/2 Cup brown sugar, 1/2 Cup sugar, 1 teaspoon salt, 2 teaspoons baking powder, 2 sticks cold butter 1/2 Cup boiling water

### **Directions**

Cut up fresh peaches (peeled or unpeeled). Lightly stir in sugar, brown sugar, nutmeg, cinnamon, lemon juice and corn starch. Set this mixture aside and let the sugars bring out the great juice in the peaches. (about 15 minutes)

Place ramekins on parchment layered cookie sheet (to prevent spill overs). Spoon peaches (including juice) 3/4 of the way into the ramekins. **Bake at 400 for 10 minutes.** Remove from oven.

For topping combine flour, sugar, brown sugar, baking powder and salt.. Cut **cold** butter up into little pieces and combine into dry ingredients. Microwave water and slowly add to dry mixture. Mix very well to combine butter into mixture. Spoon over cobblers and sprinkle with sugar.

Bake 400 -20-30 minutes (keep an eye on them).

They should be lightly brown and bubbling around the edges when done.

Cool down at least 15 minutes. Add a scoop of ice cream to warm cobbler-Enjoy!!!