



# From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

## Peach Cobbler

### OVERVIEW

Prep Time: 15 minutes

Total Time: 1 hour

### INGREDIENTS

½ cup unsalted butter

1 cup all-purpose flour

2 cups sugar (divided)

1 Tbsp. baking powder

¼ tsp. salt

1 cup milk (of your choice)

4 cups peaches (pitted and sliced)

1 Tbsp. lemon juice

1 tsp. cinnamon

¼ tsp. ground nutmeg

### DIRECTIONS:

1. Pre-heat oven to 375 °F.
2. Melt butter in a 13" by 9" baking pan.
3. Combine flour, one cup sugar, baking powder, and salt in a large bowl.
4. Add milk slowly to the dry ingredients while stirring until they are just moistened.
5. Pour batter over the butter and do not stir.
6. In a medium pot, bring remaining sugar, peaches, and lemon juice to a boil over high heat.
7. Pour peaches over the batter. Do not stir.
8. Sprinkle cinnamon and nutmeg over the peaches and bake for 40–45 minutes or until golden brown.

