



Dutch Oven Peach Cobbler

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Desserts

prep 5 min **cook** 45 min **makes** 10 **source** Paula Deen

INGREDIENTS

2 (16-ounce) cans sliced peaches in heavy or light syrup, or in fruit juice, your choice

****Can also use fresh peaches**See NOTES**

1 pint fresh blueberries, optional

1/2 cup baking mix (recommended: Bisquick)

1/3 cup sugar

Ground cinnamon

Topping:

2 1/4 cups baking mix (recommended: Bisquick)

1/4 cup sugar

1/4 cup (1/2 stick) butter, melted

1/2 cup milk

Cinnamon sugar (1/4 cup sugar combined with 2 teaspoons ground cinnamon; store in an empty spice shaker jar; shake well before each use)

DIRECTIONS

Preheat oven 350 degrees F. Spray Dutch Oven with Vegetable Oil Cooking Spray

Drain 1 can of the peaches. Combine both cans of peaches, including the juice from the undrained can, the blueberries, if using, the baking mix, sugar, and a sprinkling of cinnamon. Place this mixture into the Dutch oven.

To make the topping: Combine the biscuit mix, sugar, butter, and milk in a resealable plastic bag. Drop bits of dough, using your fingers, on top of the peaches. Sprinkle with cinnamon sugar.

Place the Dutch oven covered into the preheated oven and bake for 45 minutes, until the top is golden brown and crusty.

Preheat oven to 350 degrees F.

NOTES

Virginia used fresh peaches - sliced, heated on stove with 1/2 cup water & 1/2 cup sugar to create the syrup.