**Peach Cobbler**

**Crust:**

12 Tbsp. butter

3 cups flour

4 tsp. baking powder

¾ tsp. salt

2 cup sugar

3 cup milk

**Filling:**

8 cups peaches

2 cup sugar

1 cup water

1 tsp. cinnamon

1 tsp. salt

**INSTRUCTIONS**

**Tuesday:**

1. Mise en place all ingredients.
2. Combine all filling ingredients together in a medium sized pot.
3. Bring the mixture to a boil. Turn heat down to low and cook for about 10 minutes; the mixture should thicken slightly.

**Thursday:**

1. Preheat oven to 375º.
2. Reheat the cooked peach mixture from before.
3. Melt the butter and pour it into a 2” hotel pan.
4. Mix together flour, baking powder, sugar and salt.
5. Stir milk in slowly.
6. Pour the batter into the bottom of the pan with the melted butter in it.
7. Add the cooked peach mixture to the top.
8. Cook for 30-45 minutes.
9. Enjoy.