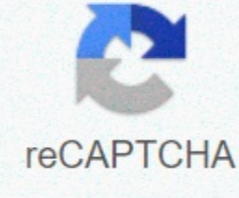




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Ingredients 4 cups peeled, sliced peaches 2 cups sugar, divided 1/2 cup of water 8 tablespoons butter 1 1/2 cup self-growing flour 1 1/2 cup milk ground cinnamon, optionalSections Preheat the oven to 350 degrees F.Mix peaches, 1 cup sugar and water in a saucepan and mix well. Bring to the boil and cook for 10 minutes. Remove from heat. Place the butter in a 3-block baking dish and place in the oven to dissolve. Slowly mix the remaining 1 cup of sugar, flour and milk to avoid clogging. Pour the mixture on the melted butter. Do not stir. Spoon the fruit on top, gently pouring syrup. Sprinkle the top with ground cinnamon if using. The dough will rise to the top during baking. Bake for 30 to 45 minutes. To serve, spoon on a plate and serve with your choice of whipped cream or vanilla ice cream. Sweetie cake? Huh? I say this because this recipe is sweet. It's very sweet. So much so that I'm not a huge fan, but those who I made him love him (and that's what matters, right?). At first I thought I had done something wrong, and I was willing to angrily throw it in the bin, but I left it in the fridge overnight and turned out great! After all, it's a peach cobbler from this blog. I didn't change much from the recipe because I was kind of new cobblers. All right, let's take a look. Prep time: 15-20 minutes Baking Time: 20-25 minutes Ingredients 1/2 cup unsalted butter 1 cup white flour 3/4 cup white sugar 1 cup milk pinch salt 1 tsp vanilla 1/3 cup brown sugar 1 tsp baking powder 4 peach juices from 1 lemon 1/2 cup oats 2 tsp cinnamon 1/3 cup brown sugar (yes, it is on the list of ingredients twice) 1/4 tsp nutmeg directions Preheat the oven to 375 degrees F. Put the butter stick in a pan of several inches deep, like a casserole dish and let it dissolve in the oven. Let's start with the dough. I'm not a huge fan of dough-this very typical white pie type stuff. But again, other people liked it! Mix flour, white sugar, baking powder and salt. Add milk and vanilla to that dry mixture and stir. Put it aside, leave the pot and place in the peaches (they should be crushed in small pieces), brown sugar, lemon juice and cinnamon. Bring to a boil and allow it to boil for 5 minutes. Pretty peaches cinnamon added gettin juicy! Pour the white dough into the pan with butter, but do not stir! Make a nice layer and then pour a mixture of hot peaches on top to make a delicious, nice layer ready to bake! Bake for 10 minutes. When baking, mix the oats, (another) brown sugar and nutmeg in a small bowl Take a pebble and sprinkle the oat mixture on top. Put back in the oven for 10-15 minutes until it is and brown on top and cooked over hot from the oven You can serve hot with ice cream or chill it in the refrigerator for a nice cool pebble. I'd like to go to the latter. The more I keep trying to try over time, the better it became. And it was perfect by the time I got him to work. Two people had birthdays over the next two days, so we decided to do a little birthday bash for them. One of them is picky about desserts (does not like sweets), but mentioned that she loves a peach pebble, so I gave him a go! I made these buns, too. And as always... Stay hungry and fit! You may also be able to... Jump into recipes Print RecipePeach Cobbler is a sweet and moist fruit layer and biscuit-like dough layer. If this summer obsessed with peaches, this recipe is perfect! If you like fruit desserts, then this recipe is for you to try! Try it with these other recipes: Apple Crumble, Baked Apples and Strawberry Tiramisu! Peach Cobbler Recipes Peach Cobbler is another comfort food I swear. It smells heavenly like a chef! And the taste is even better! With sweetness and acidity balanced, what you get is a wonderfully rich dessert that you would like to have all the time. I like the rich flavors to which the fruit layer contributes, especially the combination of cinnamon and nutmeg nuts. Fruits also complement the crust. It is easy to prepare as you can finish making one in an hour. In addition, the ingredients are simple, and you can even use canned peaches purchased in the store, if you do not have fresh ones. This dish is comforting and sincere - just perfect for a summer afternoon snack, or dessert, or eat it for breakfast even! What is a pebble? It is a fried dessert, which contains a layer of sweetened fruit under a layer of crust. It is very similar to crisp or crumbs, at the top of which there is a certain layer of confectionery. Its name comes from the way biscuit pieces are woeful on a layer of fruit - like stones, and hence the name! However, you can make your own dough and have a top look that differs from the original recipe. Dutch and English residents brought this dish to America. These immigrants, who traditionally ate cakes, had to do what they had to improvise. They used a Dutch oven to cook canned fruits, which they added to biscuit dough. Fast forward to today, the traditional recipe hasn't changed much. How to make a peach pebble from scratch? Here is my recipe: Cut the peaches: Use ripe for this recipe and then cut into slices or wedges. You can also use canned peaches. Prepare the baking dish: Place the melted butter on a 9x9 baking dish. Prepare the dough: Mix dry ingredients in a bowl: flour, white sugar, baking powder and salt. Add a cup of milk and vanilla extract. Stir everything, but do not overheat - just enough to distribute moisture. Pour the melted butter onto the container. Bake stuffing: Allow to cook a cup of brown peach slices, lemon peel and lemon juice. Stir constantly and then sprinkle with cinnamon and nutmeg. Bake: Bake the dish in the oven at a temperature of 375 degrees and then bake until golden brown. It will take up to 45 minutes. Serve: serve with vanilla ice cream or whipped cream! You can choose to serve warmly or coldly. How to make a peach pebble with a mixture of cake: Using the cake mixture is even easier, because you will need only to make no more individual ingredients. Just mix it in melted butter directly. How to make a peach pebble with canned peaches: Just follow this exact recipe! Preserved peaches are perfect for this. How to make a peach pebble with a pie crust: Just follow these simple steps: Unwrap the dough and smooth it to the wall of the baking dish. Bake for 15 minutes. When this is done, spoon in the fillings. For the upper crust, cut out the strips of the crust of the cake and then neatly arrange them on top, preferably after the crisscross pattern. Then cook again to finish cooking. Then serve! Note that this is how you make a lunch peach cobbler! Recipe Options Options You can repeat this exact recipe using other fruits, for example: Apples Plum Apricot Blackberry Cranberry Raspberry Raspberry You Can Mix Two or More Varieties into One Dish As Well! How to store it: Refrigerator: It can be stored in the refrigerator without getting soggy for about 3-4 days. Freezer: This dessert freezes well and can be stored for about 6 months. Warming up: Just let it naturally thaw overnight. Alternatively, you can use the oven or microwave directly to warm up. Recipe tips: When buying fresh peaches, look for those who have wrinkles near the stem. This indicates that the fruit is sweet. It is important not to leave it on the meter, because it can be soggy and watery. In addition, it is best to freeze at once, if not to eat immediately. For gluten-free confectionery, you can change the combination of tapioca starch, brown rice flour and potato starch into whole meal. Save recipe Calories: 543 Carbohydrates: 97 Protein: 4 Fat: 17 Saturated Fat: 10 Cholesterol: 44 Sodium: 166 Potassium: 549 Fiber: 2 Sugar: 79 Vitamin A: 915 Vitamin C: 9.1 Calcium: 200 Iron: 2.1 Save recipe Show me, what you did on Instagram or Facebook, and mark me @sweetsavorymeals or hashtag #sweetsavorymeals. #sweetsavorymeals

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