



Ma Brown's Peach Cobbler

Yield: 4

Ingredients for Cobbler Filling..

2 lbs. Peaches, peeled & sliced
1/2 C Honey
1/2 stick Butter
1/2 C Brown Sugar
1 tsp. Vanilla
4 oz. Cornstarch
2 T Water
1 T Cinnamon

Ingredients for Cobbler Topping..

1 stick Butter
1 C Oats
1 C Flour
1 C Nila Wafers cookies, crumbled
1 C Brown Sugar

Preheat oven to 350 degrees. Butter and sugar a glass 13 x 9 casserole dish.

To Prepare Filling..

Place peaches, honey, butter, brown sugar and vanilla in large sauce pot. Bring to a boil over medium to medium high heat. When mixture boils, add cornstarch mixed with water and cinnamon. Stir until thickened and remove from heat.

To Prepare Topping..

Place all ingredients together in stainless bowl and toss until well mixed.

To Prepare Cobbler..

Place filling in prepared casserole dish. Cover heavily with topping mixture.
Bake for 30 minutes, until bubbly.

Serve with cinnamon whipped cream or vanilla ice cream.