

Crazy Good Peach Cobbler

Serves 6

For the Peach Filling

6 Cups Diced Peeled Peaches
¼ Cup Granulated Sugar
2 TB Cornstarch
2 TBLS Peach Schnapps
1 Tsp Ground Cinnamon
Zest of a Lemon
2 TB Fresh Lemon Juice

For the Topping

½ Cup All-Purpose Flour
1/2 Cup Regular Oatmeal
½ Cup Light Brown Sugar, Packed
2 TB Butter, Melted
2 TB Vegetable Oil
1/2 Tsp Ground Cinnamon
1/8 Tsp Salt

Non-fat Churned Vanilla Frozen Yogurt

Preheat oven to 350°.

Step One

Combine the Peach Filling ingredients in a bowl; spoon into a 10-inch cast-iron skillet.

Step Two

To prepare the topping, lightly spoon flour into a dry measuring cup, and level with a knife. Combine the flour and remaining ingredients in a small bowl, and toss with a fork until well-blended. Sprinkle topping evenly over peach mixture. Bake at 350° for 30 minutes or until bubbly.

To serve, place cobbler in bowls and top with Vanilla Frozen Yogurt

Note: Cobbler can also be made in a 16-inch baking dish. Also, if you have children eating the cobbler, you can substitute orange juice for the peach schnapps.