

RECIPE BY [RELISH.COM](https://www.relish.com) FOR THE PEACH TRUCK KITCHEN

Easy Peach Cobbler

Mark Boughton Photography / Styling by Teresa Blackburn // Relish.com

Ingredients

- 1 stick butter
- 1 cup self-rising flour
- 1 cup sugar
- 1 cup milk
- 1 teaspoon vanilla
- 4 cups of Fresh Georgia Peaches

Melt stick of butter in Pyrex dish in the oven. Mix flour, sugar, milk, and vanilla and pour over melted butter. DO NOT STIR. Spoon peaches over mixture. DO NOT STIR. Cook at 350 degrees until brown and bubbly, about 40 minutes. Serves about six. Or, probably more accurately...two if I'm one of them.

One little trick. My mom likes to take half of the sugar and stir it in with the peaches. For me, as long as there's a cobbler in front of me, you'll hear no complaints.

For perfection in a bowl, serve [Jeni's Vanilla Bean Ice Cream](#) on top.

EASY PEACH COBBLER

