

Cast Iron Skillet Peach Cobbler

INGREDIENTS

- 6-7 peaches, sliced (about 6 cups)
- ½ cup granulated sugar
- 1 cup brown sugar
- 1 tbsp lemon juice
- 2 tsp cinnamon
- 2 tsp cornstarch
- 1 cup all-purpose flour
- ½ cup sugar
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ½ cup buttermilk
- ¼ cup unsalted butter, melted
- 2 tbsp sugar
- 1 tsp cinnamon

DIRECTIONS

1. Preheat oven to 375°F.
2. Toss peaches with filling ingredients. Add to buttered 10" cast iron skillet.
3. In a bowl, combine topping ingredients.
4. Spoon batter over peaches.
5. Sprinkle with cinnamon sugar.
6. Bake 35-40 min until golden & bubbly.
7. Cool slightly, serve with vanilla ice cream.