

Foodnity Recipes

Canned Peaches Cobbler – Easy Summer Dessert

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 (15-oz) cans sliced peaches in light syrup, drained
- [ ] 1/4 cup peach syrup (reserved)
- [ ] 1 tablespoon lemon juice
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup packed brown sugar
- [ ] 1/2 cup cold unsalted butter, diced
- [ ] 1/2 teaspoon vanilla extract
- [ ] 1/4 teaspoon ground cinnamon (optional)

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a bowl, combine the drained peaches, lemon juice, and a splash of the reserved syrup; set aside.
3. In a separate bowl, mix flour, brown sugar, and cinnamon. Add the cold butter and rub with fingertips until the mixture resembles coarse crumbs.
4. Spread the peach mixture evenly in the prepared dish, then sprinkle the crumble topping over the fruit.
5. Bake for 30-35 minutes, or until the topping is golden brown and the fruit is bubbling at the edges.
6. Remove from oven, let cool for a few minutes, then serve warm—perhaps with a scoop of vanilla ice cream.

Nutrition per serving

320 kcal	3 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the topping browns too quickly, cover loosely with foil.
- For extra caramel flavor, drizzle a little additional peach syrup over the cobbler before baking.
- A pinch of sea salt in the crumble can enhance sweetness.