

Foodnity Recipes

Easy 3-Ingredient Peach Cobbler

10 min Prep time	**30 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 ripe peaches, sliced
- [ ] 2 tbsp melted unsalted butter
- [ ] 1 cup all-purpose flour
- [ ] 3 tbsp sugar
- [ ] 1 tsp lemon juice
- [ ] 1 tsp vanilla extract (optional)

Instructions

1. Preheat your oven to 375°F (190°C) and lightly grease a 9-inch baking dish.
2. In a bowl, toss the peach slices with sugar, lemon juice, and a pinch of salt; let them sit for 5 minutes.
3. Place the peaches in the prepared dish, then drizzle the melted butter evenly over them.
4. In a separate bowl, combine flour, a pinch of sugar, and vanilla if using; stir in enough cold water (about 1/2 cup) until just combined, then drop spoonfuls over the peaches.
5. Bake for 25-30 minutes, until the topping is golden and the peaches are bubbling; let cool slightly before serving.

Nutrition per serving

280 kcal	2 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the topping browns too quickly, cover loosely with foil.
- Use a hand-mixer to fluff the batter a bit for an even lighter crust.
- A splash of bourbon-free caramel sauce adds a luxurious finish.