

Foodnity Recipes

Easy Bisquick Peach Cobbler

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Core Ingredients

- [ ] 4 cups fresh peach slices (about 4-5 peaches)
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 2 tbsp lemon juice
- [ ] 1 cup Bisquick baking mix
- [ ] 1/4 cup granulated sugar
- [ ] 1/4 cup melted butter

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a bowl, combine peach slices, brown sugar, cinnamon, and lemon juice; toss gently and let rest while the oven heats.
3. Spread the peach mixture evenly in the prepared dish.
4. In another bowl, whisk Bisquick, granulated sugar, and melted butter until just combined; dollop over the peaches.
5. Bake for 25-30 minutes, until the topping is golden and the fruit is bubbling.
6. Remove from oven, let rest 5 minutes, then serve warm with optional vanilla ice cream.

Nutrition per serving

380 kcal	5 g	60 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the topping spreads too thin, add an extra tablespoon of Bisquick.
- A pinch of nutmeg can deepen the spice profile.
- For a crispier crust, brush the topping with a little extra melted butter before baking.