

Individual Peach Cobbler from She Makes and Bakes

Prep time: 20 minutes; Cook time: 25-30 minutes at 350

Serves 4

If you want to make this recipe for a crowd, double the ingredients and make it in one 8x8 pan, following the same directions. Bake it for 40-45 minutes.

1/4 cup butter
1/2 cup sugar
1/2 cup all-purpose flour
1/2 tablespoon baking powder
1/8 teaspoon salt
1/4 teaspoon vanilla
1/4 cup + 2 tablespoons milk
1 peach, cut into 16 slices with the skin on
1/4 cup packed brown sugar

Four 7-ounce, oven-safe ramekins

Preheat your oven to 350 degrees.

In a small saucepan, melt your butter over medium-high heat until it bubbles and turns brown. It'll start to smell nutty. Keep an eye on it because it will turn from brown to burned quickly. Remove from heat and divide evenly between the ramekins (about 1-2 tablespoons per ramekin).

In a medium bowl, combine the flour, sugar, baking powder, and salt. Stir in the vanilla and milk until combined. Divide this evenly among the ramekins, but do not stir it in. Just place it on top of the butter.

Wash and dry your peach and cut it into 16 slices (you'll want 4 slices per quarter). Arrange 4 slices on top of the batter in each ramekin. Again, do not stir the peaches in-- just place them on top.

Bake for 25-30 minutes until the tops turn golden brown. While baking, the batter will rise to the top and form the crust. Let cool slightly before serving.

Slightly adapted from The Pastry Queen.