STRAWBERRY PEACH COBBLER

A TART TWIST ON A CLASSIC / SWEET + TANGY /
MORE SOFT THAN CRUNCHY / ~ 1 HOUR PREP TIME /
SERVES 12

<u>IN LARGE POT</u>

- 3 frozen bags of peaches
- 2 frozen bags of strawberries (or 3 cups of fresh strawberies)
- 2 cans of peaches
- ⅔ cup of brown sugar
- 1 ½ cup of white sugar
- 4 teaspoons of lemon juice
- ½ stick of butter
- To taste - salt
- To taste - cinnamon

<u>IN MIXING BOWL</u>

- 2 cups of flour
- 1 cup of white sugar
- 1 cup of chocolate milk
- 2 teaspoons of baking powder
- ⅓ cup of brown sugar
- To taste - salt
- To taste - cinnamon

ACTION ›››

1. Mix <u>IN LARGE POT</u> with stovetop on medium-high
2. Stir <u>IN LARGE POT</u> occasionally to keep from burning bottom
3. Bring <u>IN LARGE POT</u> to a rolling boil, then lower heat to medium temp
4. Add <u>IN MIXING BOWL</u> contents to bowl and stir until velvety
5. Once <u>IN LARGE POT</u> contents have softened, taste for flavor
6. Place a large baking dish on stovetop with a stick of butter in the center
7. Heat the large baking dish to melt and caramelize butter
8. Pour the <u>IN MIXING BOWL</u> contents in to the large baking dish
9. Add the <u>IN LARGE POT</u> contents to the large baking dish and allow the <u>IN MIXING BOWL</u> contents to envelop the contents
10. Place large baking dish in oven and cook until the crust has browned

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