Peach Cobbler

1/2 cup unsalted butter, melted
1 cup all-purpose flour
2 cups sugar, divided
3 tsp baking powder
pinch salt
1 cup milk
4 cups peeled, thinly sliced fresh LOCAL peaches
1 Tbsp fresh lemon juice
pinch ground cinnamon or nutmeg (optional)

Preheat oven to 375F.
Pour melted butter into a 13 x 9 x 2-inch baking dish.

In a medium bowl, combine flour, 1 cup sugar, baking powder, and salt, mix well. Stir in milk, mixing until just combined. Pour batter over the butter but do not mix.

In a small saucepan, combine peaches, lemon juice, and remaining cup of sugar. Bring to a boil over high heat, stirring constantly for 3 to 5 min. Pour peach mixture over the batter but do not stir them together. Sprinkle with cinnamon or nutmeg if desired. Bake for 40 to 45 min. or until the top is golden-brown. Serve warm.

Yield : 6 - 8 servings

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