

# Oatmeal Cookie – Peach Cobbler

## Ingredients

### Topping:

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 1 large egg
- 4.5 ounces all-purpose flour (about 1 cup)
- 1 cup old-fashioned rolled oats
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

### Filling:

- 11 cups sliced peeled peaches (about 5 pounds)
- 1/3 cup granulated sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons fresh lemon juice
- Cooking spray

## Preparation

Preheat oven to 350°.

To prepare topping, place first 3 ingredients in a large bowl; beat with a mixer at medium speed until light and fluffy. Add vanilla and egg; beat well. Weigh or lightly spoon 1 cup flour into a dry measuring cup; level with a knife. Combine 1 cup flour, oats, baking powder, and salt; stir with a whisk. Add flour mixture to sugar mixture; beat at low speed until blended. Cover and chill 30 minutes.

To prepare filling, combine sliced peeled peaches, 1/3 cup granulated sugar, 2 tablespoons flour, and fresh lemon juice in a bowl; toss to coat. Spoon mixture into a 13 x 9-inch baking dish coated with cooking spray. Dollop 12 mounds of chilled dough over peach mixture at even intervals. Bake at 350° for 40 minutes or until lightly browned and bubbly.

Serves 12.