

Vegan Peach Cobbler

SERVINGS
8

PREP TIME
15 MIN

COOK TIME
45 MIN

TOTAL TIME
60 MIN

Short description of dish



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Ingredients

Directions

1

PREP

- Preheat oven to 375°.
- Spray 8x8 baking pan slightly with cooking spray.

2

- 4 to 5 Ripe Peaches
- ½ C Granulated Sugar
- 1 T Cornstarch
- 1 tsp Lemon Juice

PEACH FILLING

- Slice peaches and place in medium bowl.
- Add sugar, cornstarch and lemon juice.
- Mix well and pour into cooking pan.

3

- ¾ C v-Butter
- ¾ C Granulated Sugar
- 2 T Non-Dairy Milk (of choice)
- 1 tsp Vanilla

TOPPING

- In empty medium bowl (used above) add sugar, non-diary milk, and vanilla.
- Melt v-butter and pour into bowl. Mix well until sugar becomes less granulated.

4

- 1 C All Purpose Flour
 - 1 tsp Baking Powder
 - ½ tsp Salt
 - ½ tsp Cinnamon
- OPTIONAL
- ½ C Chopped Walnuts or Pecans

TOPPING CONTINUED

- Add flour, baking powder, salt and cinnamon to bowl and mix to combine. *Topping will be a very thick consistency.*
- If desired, fold in chopped walnuts or pecans.
- With a large spoon, dollop mixture topping mixture onto peaches and then with back end of spoon, press the mixture down.

5

BAKE & COOL

- Bake 45-60 minutes until topping is slightly crunchy & golden brown and peaches are bubbly.
- Cool for 15 minutes.
- Serve with v-Vanilla Ice Cream if desired.