

Tim Farmer's Country Kitchen

BOURBON PEACH COBBLER

6 cups chopped fresh or frozen peaches (1/2 inch pieces)
1 cup water
1 cup bourbon
1/2 cup sugar
1 box dry yellow cake mix
1 stick of butter, melted

Bring to boil, then cook on low/medium for 20 minutes, stirring frequently to prevent burning on the bottom



Pour peaches & liquid into Dutch oven (or 9x13" dish if baking in electric oven)
Spread cake mix evenly over the peaches. The mix will absorb the liquid in the filling. Top with butter poured evenly over the dry mix.

In electric oven, bake uncovered for 35-40 minutes at 350 until top is golden brown.
In Dutch oven, cover and cook on coals for 45 minutes.

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