



## Mom's Peach Cobbler

For the Peach Cobbler:

1 (2 crust) pie dough recipe  
3 (29 ounce) cans of peaches with heavy syrup, drained  
and reserved syrup  
2/3 cup sugar  
2 teaspoons cinnamon  
1/2 teaspoon salt  
2 tablespoons cornstarch

For the Crunchy Cinnamon Toast Topping:

1/2 cup butter, melted  
sprinkle of sugar and cinnamon

For the Peach Cobbler:

Preheat oven to 375 degrees

Strain the juice from the peaches into a saucepan, add sugar, cornstarch, cinnamon and salt. Mix and cook until bubbly, add lightly chopped peaches, heat through but do not cook.

Layer in a 9-in.x 13-in. pan, half of the peaches, then a layer of pie crust rolled to fit the pan.

Pour remaining peach on top of the pie dough.

Add another layer of pie dough in a lattice pattern or simply rolled out to fit the top of the pan.

For the Crunchy Cinnamon Toast Topping:

Melt butter and brush on heavily, sprinkle with sugar and cinnamon.

Bake until bubbling and the crust is golden (about 50 to 60 minutes).

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