

Super Easy Vegan Peach Cobbler

Here is super easy peach cobbler recipe. With peaches in season it is a perfect time to make this simple dish. I tried a variety of vegan “butter” products for peach cobbler. I recently found the Plant Butter (olive oil) by Country Crock for baking. I found them easily in my local Food Lion and Harris Teeter stores.

I want to offer a special thank you to all my taste testers: Aunt Ann, my church family and my work mates for your honest feedback and for scraping every last morsel from my dish to make cleaning easier.

Ingredients

4 cups sliced peaches FRESH or FROZEN

$\frac{3}{4}$ cups sugar or peaches(cane, organic, or coconut sugar work well)

Crust

2 cups Coconut Milk- canned full fat * **See notes below**

2 cups unbleached flour (King Arthur’s or Bob’s Red Mill)

$\frac{3}{4}$ cups sugar for crust

~1/4 TSP EXTRA FINE GROUND Himalayan pink salt

3 TSP Aluminum-free Baking powder

1 and $\frac{1}{2}$ sticks **Country Crock Plant Butter sticks- Olive Oil**

10x13 inch glass dish

*I use Sprouts canned unsweetened coconut milk. Pour “milk” in dish then add water to can and mix. This gives the perfect consistency for baking

1. Place 1 and $\frac{1}{2}$ sticks in the dish and place in preheated oven to melt
2. If using frozen peaches allow to thaw. Slice any too large pieces so all peach pieces are uniform in thickness
3. Add $\frac{3}{4}$ cup sugar to peaches and stir. Set aside while crust is completed
4. Next, mix flour, baking soda, salt and $\frac{3}{4}$ cup sugar. Blend well with hand mixer or whisk
5. Using a potholder, remove baking dish from oven and pour the crust mixture on top. Smooth using a spatula to evenly distribute
6. Place peaches on top of the crust mixture evenly spaced.
7. Bake at 375°F for 55-65 minutes, depending on your preference
8. Hold yourself back from eating it while it is still too hot.
9. It is best served warm. If you prefer add a side of NadaMoo! organic vegan Vanilla Ahh!.



Just a taste or 2 or 3.



Before baking

After baking