



# PEACH COBBLER CAKE

## INGREDIENTS

- 2 (15-oz) cans sliced peaches in light syrup
- 2 1/2 Tbsp brown sugar
- 3/4 tsp cinnamon
- 1 (15.25-oz) box yellow cake mix
- 2/3 cup coarsely chopped pecans
- 2/3 cup (or 11 Tbsp) cold butter

## PREP TIME

15 minutes

## BAKE TIME

38 - 40 minutes

MARY & MARTHA

## INSTRUCTIONS

- 1 Preheat oven to 350°F. Grease or spray a 9x13" pan or baking dish.
- 2 Pour one can of sliced peaches, along with the syrup, into the baking pan. Drain the second can of peaches and add them to the baking pan.
- 3 Sprinkle the brown sugar and cinnamon evenly over the peaches in the pan. Then sprinkle the dry cake mix and pecans over everything.
- 4 Slice the cold butter in thin slices, then place the slices of butter on top of the dry cake mix and pecans.
- 5 Bake at 350°F for 38–40 minutes, until top is golden. Tastes best served warm. Top with whipped cream or a scoop of vanilla ice cream if desired.

*Note: You can bake this recipe in the Fresh Joy Rectangular Baking Dish!*

MARY & MARTHA