**Peach Cobbler**

4 servings

1/2 cup butter

2 cups sugar, divided

4 cups peaches, fresh or thawed frozen

1 Tbsp lemon juice

1 cup all purpose flour

1 Tbsp baking powder

1/4 tsp salt

1 cup milk

Ground Cinnamon

1. Preheat oven to 375 degrees. Melt butter in a 11X13 baking dish in oven. Remove from oven when melted.
2. Mix flour, 1 cup of sugar, baking powder and salt in a small bowl. Add milk and mix until just mixed. Pour batter into baking dish on top of butter. Do NOT stir.
3. Bring peaches, remaining 1 cup of sugar and lemon juice to a boil in a medium sauce pan. Pour peaches over batter. Do NOT stir. Sprinkle with cinnamon.
4. Bake for 40 - 45 minutes until the top of the cobbler is golden brown.
5. Serve with ice cream if desired