

# Lazy Susan Peach Cobbler (DOD)

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

## SERVINGS:

100

24 (9x13)

Ingredients		Measure
All-purpose flour	4 cups	1 cups
Whole wheat flour	4 cups	1 cup
Baking powder	4 tbsp	1 tbsp.
Salt	3 tsp.	1 tsp.
Granulated sugar	8 cups	2 cups
Water	8 cups	2 cups
Oil (divided)	24 oz.	6 oz.
Canned peaches with juice (do not drain)	(1) #10 can	30oz.
Vanilla	4 Tbsp	1 Tbsp.

## Preparation

1. Mix sugar, flour, salt and baking powder together. (set aside)
  - 2) Put 6 oz. of oil into each of two full hotel pans.
  - 3) Add half of the peaches and juice onto the oiled pan.
  - 4) Mix water and 12 oz. of oil in a cup. Pour over sugar and flour mixture blend till smooth.
  - 5) Add vanilla and blend.
  - 6) Pour half of batter over peaches in each pan. (Do Not Mix)
  - 7) Bake 350 for 25-30 minutes.
  - 8) Slice and serve.

Alternates: If whole wheat flour is not available substitute with same measure/weight white whole wheat flour or all-purpose flour. Can substitute the all-purpose flour with same measure/weight white whole wheat flour.

Note: If oven does not cook evenly, turn cobbler 180 degrees midway through the cooking cycle when checking on doneness.