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Recipes**

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# Grilled Peach Cobbler

## INGREDIENTS

- 6 ripe peaches, halved
- 1 stick (8 tbsp) unsalted butter, melted
- 8 tbsp light brown sugar, divided + 3 tbsp for dusting
- 1 tsp ground cinnamon, divided
- 1 cup flour
- 2 tbsp baking powder
- 1/2 cup sugar
- 1/2 cup butter, melted
- 1 pint vanilla ice cream (optional)

## DIRECTIONS

1. Preheat your grill to 400°F.
2. In a large bowl add your halved peaches, brown sugar and cinnamon. Toss until evenly coated.
3. Place the peaches cut side down on the grill until browned.
4. Remove from the grill, and place into individual baking dishes.
5. In a separate bowl, pour your melted butter, flour, sugar, and baking powder. Mix until it forms a crumble.
6. Top the peaches with the crumble and place the dishes onto the grill.
7. Close and place on the grill until the peaches and the granola crumble are golden brown, about 15-20 minutes.
8. Once ready, remove from the grill and serve. For an added boost of sweetness, top with vanilla ice cream. Enjoy!