



Peaches & Vanilla Cream Cobbler Cake with Butter Streusel

Ingredients:

- Bake'n Joy French Vanilla scoop batter
- Sliced peaches (canned or jarred for filling, fresh peaches for garnish)
- Bake'n Joy Gourmet Butter Streusel topping
- Iced or Whipped Cream Topping
- Mint for garnish

Instructions:

- Remove Bake'n Joy French Vanilla Batter and thaw according to instructions
- Preheat convection oven to 325°F
- Fill small (10-12 oz.) custard dish or iron skillet ½ with sliced peaches
- Scoop 1/ #16 (blue handle) and spread over filling
- Sprinkle 2 TBSP of Bake'n Joy Gourmet Butter Streusel topping over batter
- Bake 16 to 18 minutes or internal temperature is 205°F
- Top with choice of whipped topping or vanilla ice cream
- Garnish with fresh slices of peach and mint

Note:

- Scoop 4/#16 (blue handle) and spread over filling

Variations:

- Sunrise (Carrot Raisin) with sliced pineapple filling and cinnamon streusel topping
- Cranberry Orange Nut with sliced apple filling