



Cranberry Orange Nut Peach Cobbler

Ingredients:

- Bake'n Joy Cranberry Orange Nut Muffin batter
- Sliced peach filling
- Bake'n Joy All Butter Streusel topping

Instructions:

- Remove desired number of Bake'n Joy Cranberry Orange Nut Muffins and thaw according to instructions.
- Preheat convection oven to 325°F
- Fill small oval iron skillet $\frac{3}{4}$ with sliced peach filling.
- Scoop 1/ #16 (blue handle) and spread over filling.
- Sprinkle 2 TBSP of streusel topping over batter.
- Bake 16 to 18 minutes or internal temperature is 205°F.
- Serve with choice of whipped topping or vanilla ice cream.

Note:

- $\frac{1}{4}$ of hotel pan, fill $\frac{3}{4}$ top of pan with sliced peach filling.
- Scoop 4/#16 (blue handle) and spread over filling

Variations:

- Sunrise with sliced apple filling and cinnamon streusel topping
- Cranberry Orange Nut with sliced apple filling