



## 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