



Slow Cooker Peach Cobbler

Description

Sometimes the simplest recipes are also the most satisfying and impressive. Case in point â?? this incredibly easy slow cooker peach cobbler made with just three humble ingredients. But donâ??t let the short ingredient list fool you! This cobbler packs in all the sweet, fruity, caramelized flavors of an amazing homemade dessert with absolutely none of the fuss.

Ingredients:

- 2 (21 oz) cans peach pie filling
- 1 (15.25 oz) box vanilla cake mix
- 1/2 cup (1 stick) salted butter, cubed
- Vanilla ice cream and caramel sauce, for serving (optional)

Instructions:

1. Spray the insert of a 6-quart or larger slow cooker with nonstick cooking spray.
2. Spread the peach pie filling evenly across the bottom of the slow cooker insert.
3. Sprinkle the dry cake mix evenly over the top of the peach filling.
4. Place the cubed butter evenly over the top of the dry cake mix.
5. Cover and cook on high for 2 1/2 hours until the cobbler is bubbling and the top is golden brown.
6. Allow to cool for 15 minutes before serving. Serve the warm cobbler with vanilla ice cream and caramel sauce if desired.

Notes:

- For easy serving, place the cobbler mixture into 2-4 smaller oven-safe ramekins or baking dishes before cooking.
- You can substitute any flavor of cake mix or pie filling youâ??d like, such as cherry, apple, or berry.
- Leftovers will keep refrigerated for 3-4 days. Reheat portions before serving.

This easy slow cooker peach cobbler is truly a miracle of effortless, rustic dessert bliss! Enjoy that sweet peach filling and buttery cake topping all summer long.

Category

1. Crockpot Recipes

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