

Taste of Home

# Tennessee Peach Pudding



**TOTAL TIME:** Prep: 20 min. Bake: 40 min.

**YIELD:** 8 servings.

*This out-of-this-world dessert is one of our favorite, easy peach recipes. I was raised in Oklahoma, and we used Elberta peaches right off our trees when we made this outstanding cobbler. —Virginia Crowell, Lyons, Oregon*

## Ingredients

1 cup all-purpose flour

1/2 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon ground cinnamon, optional

1/2 cup 2% milk

3 cups sliced peeled fresh or frozen peaches

### TOPPING:

1-1/2 cups water

1/2 cup sugar

1/2 cup packed brown sugar

1 tablespoon butter

1/4 teaspoon ground nutmeg

Vanilla ice cream, optional

## Directions

1. Preheat oven to 400°. Combine flour, sugar, baking powder, salt and, if desired, cinnamon. Stir in milk just until combined; fold in peaches. Spread into a greased 8-in. square baking dish.

2. For topping, combine water, sugars, butter and nutmeg in a large saucepan. Bring to a boil, stirring until sugars are dissolved. Pour over peach mixture. Bake until filling is bubbly and a toothpick inserted in topping comes out clean, 40-50 minutes. Serve warm or cold, with ice cream if desired.

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