

Perfect Peach Cobbler

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Ingredients:

4 store-bought, refrigerated pie crusts
8 cups sliced peaches, canned
1 stick butter
2 teaspoons vanilla extract

1 cup sugar
¼ cup brown sugar
1 teaspoons ground allspice
HAAGEN DAZS vanilla ice cream

Directions:

1. Preheat oven to 375 degrees. Coat 9x13 glass baking dish with non-stick spray. Remove piecrusts from refrigerator to become room temperature. Unfold 2 crusts & lay them in the pan side by side. Cut overlapping dough, replace & press along sides of pan where dough is missing. With a fork, make holes all over the crust. Bake for 15 minutes or until golden.
2. Place peaches in a colander to drain all of the juice. Pour peaches into pan over baked crust. Cut butter into small pieces & distribute evenly over peaches. Sprinkle vanilla, sugar, brown sugar, & allspice over peaches.
3. Unfold 2 remaining crusts & cut into 2-inch strips. With first crust, place each strip 1 inch apart diagonally over peaches. With second crust, repeat in the opposite diagonal direction (forming a crisscross pattern). Bake 45–55 minutes or until golden.
4. Serve warm with ice cream on top!

Servings: 12 / Prep time: 35 minutes / Cook time: 1 hour 15 minutes