

PEACH COBBLER

- 2 16oz can Peaches
- 2 cups Biscuit mix
- 2 cups Brown Sugar
- 1 Cup Water
- 1 Cup Canibis Butter
- 1/3 Salted Butter
- 2 teaspoon cinnamon
- 2 teaspoon pumpkin spice
- 1/2 teaspoon ground cloves
- 1 teaspoon vanilla
- 1/2 cup granola mix
- 1/4 cup caramel drizzle

Dry mix

Mix 2 cups biscuit mix and 1 cup brown sugar, 1 teaspoon cinnamon, 1 teaspoon pumpkin spice, 1/2 teaspoon ground cloves until blended well, with no large clumps.

Add 1 cup of water to your dry ingredients until you have a smooth batter. Pour 1/2 batter into lined pan bake for 15 min@350 to create a firm crust. Save the rest of the wet batter for topping.

Filling

Add 1 cup brown sugar, 1 teaspoon cinnamon, 1 teaspoon pumpkin spice, 1/2 teaspoon Vanilla, 1/3 cup salted butter into sauce pan, bring to a slow simmer, add peaches and cook at low temperature for 5-7 min. Take off heat and add Canibis butter until melted.

Add filling to your 1/2 baked crust. Take the rest of your batter, and pour onto the top of your filling. Top with your granola.

Bake at 350 for 35-40 min at 350. Let cool for 15 min before serving.

1/2 cup for each serving—21.88 grams THC

Total recipe has 20 servings

