

PERFECTLY PEACH COBBLER COOKIES

INGREDIENTS:

FOR COOKIES:

2 sticks unsalted butter
5 ounces granulated sugar
5 ounces brown sugar
1 large egg
1 teaspoon LorAnn Oils Peach Super-Strength Flavor
1 cup diced peaches (fresh or canned)
12.5 ounces all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon

FOR SUGAR MIXTURE:

1/2 cup granulated sugar
1/2 brown sugar
1 teaspoon ground cinnamon



DIRECTIONS:

1. Preheat oven to 350° F.
2. Beat butter on medium-low speed until creamy.
3. Add both sugars and mix until combined and creamy.
4. Mix in LorAnn Peach Super-Strength Flavor.
5. Mix in whole egg.
6. In separate bowl, whisk together flour, baking soda, baking powder, ground cinnamon and salt.
7. Add dry ingredients and mix until combined.
8. Add diced peaches and mix until combined.

9. Roll cookie dough into uniform balls and roll into sugar mixture.

10. Bake for 12 minutes or until edges begin to brown

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