

Everything Herbal

by Cheryl Jabz



Simple • Natural • Made with Love

Peach & Thyme Cobbler



Sweet, juicy peaches baked under a golden, buttery crust with a hint of thyme.

A comforting classic with an herbal twist!

Ingredients

FILLING:

- 6–8 fresh peaches, peeled and sliced
- 3/4 cup granulated sugar
- 1 tbsp fresh lemon juice
- 1 tbsp cornstarch
- 1 tsp vanilla extract
- 1 tsp fresh thyme leaves
- Pinch of cinnamon

TOPPING:

- 1 cup all-purpose flour
- 3/4 cup granulated sugar
- 1 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, cold and cubed
- 1/2 cup milk
- 1 tsp fresh thyme leaves

Directions

1. Preheat oven to 375°F (190°C).
2. Toss peaches with sugar, lemon juice, cornstarch, vanilla, thyme, and cinnamon. Pour into greased baking dish.
3. In a bowl, mix flour, sugar, baking powder, salt, and thyme. Cut in butter until crumbly. Stir in milk until just combined.
4. Drop spoonfuls of topping over peaches.
5. Bake 40–45 minutes or until golden and bubbly. Let cool slightly before serving.

Cheryl's Tip

Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream for the perfect treat!

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Benefits of Peach & Thyme



PEACHES: Rich in vitamin C, antioxidants & fiber for immune support and digestion.



THYME: Naturally antimicrobial and anti-inflammatory; supports respiratory health and digestion.



COMFORTING & NOURISHING: A delicious way to enjoy whole-food ingredients with herbal benefits.

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