

Peach Cobbler



Ingredients

- Azteca Salad Shells (refrigerated section)
 - 6 cups peaches, peeled and sliced
 - ¼ cup white sugar
 - 2 Tbsp cornstarch
 - 1 cup flour
 - ½ cup sugar
 - ½ cup butter
- Filling:
- ¼ cup brown sugar, packed
 - 1 tsp ground cinnamon
- Topping:
- ½ cup packed brown sugar
 - 1 tsp ground cinnamon

Directions

Cook Azteca Salad Shells according to package directions.

Heat a large saucepan over medium heat.

Add peaches, brown sugar, white sugar, cinnamon, and cornstarch and cook until bubbly. Remove from heat.

In a large bowl, combine all topping ingredients and mix with a fork until crumbly.

Fill Azteca Salad Shells with peach filling and top with crumble.