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Mix The Sugar, Salt, And Cinnamon Or Nutmeg Into The Peaches. To Assemble And Bake: Spoon The Peach Mixture Over The Top Of The Batter. Bake Until The Top Is Lightly Browned And The Fruit Is Bubbling, About 40 To 45 Minutes. Remove The Cobbler From The Oven, And Allow It To Cool For 5 To 10 Minutes Before Ser 5th, 2024

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