

# Peach Cobbler

[John in Bibs': Peach Cobbler Freeze Dried and Reconstituted Ep 112](#)

## Ingredients:

2 Cans Lucky Brand  
Peach Pie Filling

2 C Water

1 Pillsbury Grands!  
Cinnamon Rolls

½ C Sugar

2 Tbsp Cinnamon



## Directions:

1. Cut peaches down into smaller pieces (May want to blitz in a blender, or you can do this by hand)
2. Put both cans of chopped up pie filling into a pan on the stove and add 2 cups of water to thin, stirring over heat and bringing to a boil.
3. Using round molds, put peaches in the bottom of the round mold (filled 14 molds)
4. Put in the freeze and freeze solid.
5. Preheat the oven according to directions on the can of Cinnamon Rolls.
6. Cut each cinnamon roll down into 6ths and separate into individual pieces and put into a mixing bowl.
7. Mix cinnamon and sugar, pour over, cinnamon roll pieces and toss them until they are covered.
8. Spread cinnamon roll pieces out on a cookie sheet, and bake according to cinnamon roll directions.
9. Sprinkle leftover cinnamon and sugar over peaches in the molds.
10. Spread baked cinnamon roll pieces out on a lined tray.
11. Remove all food from molds, and spread on a lined tray, and then freeze dry everything.
12. Store Appropriately (See Tips and Tricks for storage help)

## Rehydration:

1. Add ¼ cup boiling water to a jar or bowl with the two discs, and let sit for 5 minutes, stir and let sit another 5 minutes.
2. Add the freeze dried cinnamon rolls and stir in, and break up, let sit another 5 minutes covered.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray