

Prep Time: 15 minutes

Cook Time: 45–55 minutes

Total Time: Approximately 1 hour 10 minutes

Servings: 8–12 (depending on portion size)

Intensity: Easy (No kneading or rising required)

Table of Contents



- [Ingredients](#)
- [Instructions](#)
- [Nutrition Information \(Estimated per serving\)](#)

Ingredients

- 6 cups fresh peach slices (about 6–7 medium peaches; frozen slices work too, but thaw and drain them first)
- ½ cup water
- ½ cup unsalted butter, divided (¼ cup for the syrup, ¼ cup for the pan)
- ¼ cup white granulated sugar
- 1 teaspoon fresh lemon juice

- 1 pinch of salt
 - 1 (12.4-ounce) package refrigerated cinnamon roll dough with cream cheese frosting (typically 8 rolls)
 - Optional: Vanilla ice cream, for serving
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Instructions

1. Preheat and Prepare (Intensity: Low)

Preheat your oven to 375°F (190°C). Place the remaining ¼ cup of butter into a 2-quart (or 9×13-inch) baking dish. Put the dish in the oven for about 3 minutes just until the butter melts. Remove it carefully and set it aside .

2. Create the Peach Syrup (Intensity: Medium)

In a large pot over medium heat, combine the water, ¼ cup butter, sugar, lemon juice, and salt. Stir frequently and cook for 5 to 10 minutes until the butter is fully melted and the sugar has dissolved. Once done, remove the pot from the heat and stir in the cream cheese frosting from the cinnamon roll package until it creates a smooth, creamy sauce .

3. Coat the Peaches (Intensity: Low)

Add your fresh peach slices to the pot with the syrup. Gently stir until every peach slice is well-coated in the sweet, buttery mixture .

4. Prepare the Cinnamon Roll Topping (Intensity: Low)

Open the package of cinnamon rolls and cut each individual roll into 4 equal pieces. Take these dough pieces and toss them in the baking dish with the melted butter, ensuring they are coated on all sides. Remove the butter-coated dough pieces from the dish and set them

aside on a plate for a moment .

5. Assemble the Cobbler (Intensity: Low)

Pour the entire peach mixture (including the syrup) into the buttered baking dish. Evenly distribute the butter-coated cinnamon roll pieces over the top of the peaches. Press them down very slightly so they are nestled into the fruit, but the tops remain exposed .

6. Bake (Intensity: Low – Passive)

Place the dish in the preheated oven and bake for 45 minutes to 1 hour. The cobbler is ready when the cinnamon roll topping is deeply browned and the peach filling is bubbling thickly around the edges. If you notice the tops browning too quickly, you can loosely tent the dish with aluminum foil for the final 10–15 minutes .

7. Finish and Serve (Intensity: Low)

Let the cobbler rest for about 10 minutes to allow the filling to set. While it rests, warm the reserved icing packet (if your brand includes a separate icing cup) by squeezing it in your hands or microwaving it for 5–10 seconds. Drizzle the icing generously over the warm cobbler. Serve immediately, ideally with a scoop of vanilla ice cream .

Nutrition Information (Estimated per serving)

Note: Nutritional values vary based on specific brands of cinnamon roll dough and the exact size of your peach slices. The following is an estimate based on a 12-serving yield using standard refrigerated dough.

- Calories: ~198–250 kcal
- Total Fat: ~11 g (Saturated Fat: ~6 g)

- Carbohydrates: ~23-30 g
- Dietary Fiber: ~1-2 g
- Total Sugars: ~8-15 g
- Protein: ~2-3 g
- Sodium: ~290 mg