

FRESH PEACH COBBLER

F EASY

Last Modified: 07/30/2019

PREP: 30 Min
COOK: 1 Hr
STOVETOP & OVEN: 350

DESSERT

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Cups	Fresh Peaches (Peeled & Sliced)	
1/2	Cup	Granulated Sugar	
1/4	Cup	Light Brown Sugar	Packed
1/4	Tsp	Kosher Salt	
2 +/-	Tsp	Ground Saigon Cinnamon	To Taste
1/2	Tsp	Ground Nutmeg	
2 +/-	Tbsp	Corn Starch	
1	Tbsp	Lemon Juice	

COBBLER BATTER

6	Tbsp	Unsalted Butter	COLD
1 1/2	Cups	All-Purpose Flour	
1 1/2	Cups	Granulated Sugar	
2	Tsp	Baking Powder	
1/4	Tsp	Kosher Salt	
1	Cup	Whole Milk	

OPTIONAL CRUMB TOPPING

1/2	Stick	Unsalted Butter	Melted
3/4	Cup	All Purpose Flour	
1	Cup	Light Brown Sugar	Packed
1/4	Tsp	Kosher Salt	
1/4	Tsp	Ground Saigon Cinnamon	

OPTIONAL TOPPINGS

4	Oz	Sharp Cheddar Cheese	Grated
10	Scoops	Vanilla Ice Cream	

PREPARATION

FACTOID	This is an easy, great tasting Peach Cobbler. You can freely substitute other fresh Fruits for all or part of the sliced Peaches. (Blueberries, Blackberries, Strawberries, etc.).
TOOLS	1) Medium Mixing Bowl. 2) 9" X 13" Glass Baking Dish. 3) Medium Saucepan & Lid.
PREP	DISH 1) Peel and slice the Peaches into 1/2" & 1" slices and set them aside. 2) Juice the Lemon and set it aside. 3) Grate the Cheese if using and set it aside.

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HINTS	To EASILY peel soft, ripe Peaches. Submerge them in boiling water for 2 1/2 minutes. Remove them from the boiling water and submerge them in ice water until cold to the touch. Pull off the peels beginning with the stem end which lifts up easily.
1	Cut the Butter into pats and arrange in the bottom of the baking Dish. Move a rack in the oven to just below center. Place the baking dish in the cold Oven. Preheat the oven to 350 degrees and as soon as the Butter melts, remove the baking dish from the oven.
2	PEACHES: In a medium saucepan over medium heat, add in the sliced Peaches, Granulated Sugar, Brown Sugar, Salt, Cinnamon, and Nutmeg. GENTLY stir with a wooden spoon until the Sugars become liquid and all of the slices are evenly coated. Heat until the mixture just barely begins to bubble. Sprinkle the entire top evenly with the Corn Starch one teaspoon at a time and stir in (NO LUMPS) until it thickens slightly.
CAUTION	Overheating the Peaches in Step #2 causes the mixture to darken GREATLY. Once it begins to cool after baking, the Peaches will darken even more. A very LIGHT color is the attractive answer here. WATCH CLOSELY, it darkens fast!
3	BATTER: Meanwhile: In a medium mixing bowl, add in the Flour, Sugar, Baking Powder, Salt and Milk. Stir until just barely mixed - do NOT overmix.
4	BATTER: Pour the Batter into the baking dish and spread it out evenly. Most of the melted Butter will float to the top.
5	PEACHES: Taste the Peach liquid, if it needs more Cinnamon, stir it in now. Stir the Lemon Juice into the Peach mixture.
6	COBBLER: Spoon the Peach mixture over the top of the Batter in large glops, leaving several Batter spaces without Peaches.
7	CRUMB TOPPING: If using: In a medium bowl, combine flour, brown sugar, salt, and cinnamon. Pour in melted butter and stir until mixture resembles coarse crumbs.
8	CRUMB TOPPING: If using: Sprinkle the topping evenly over the top of the entire dish.
9	Bake the Cobbler until the sides brown and pull away from the baking dish, about 40 minutes. Test with a toothpick. Wet is OK because of the Peach liquid. Batter stuck to the toothpick is NOT OK - bake it a little longer.
SERVE	Serve while warm or cold. Do NOT serve while it's fresh from the oven - Let the Cobbler cool slightly & thicken before serving. Serve topped with a scoop of Vanilla Ice Cream and Cheese (if desired).