

PEACH COBBLER



COOK TIME
30 minutes

TEMPERATURE
425°



SERVINGS
10 inch cast iron skillet

Ingredients

Fruit Mixture:

- 8 fresh peaches
- 1/4 C white sugar
- 1/4 C brown sugar
- 1/4 tsp ground cinnamon
- 1/8 tsp nutmeg
- 2 tsp cornstarch
- 1 tsp lemon juice (mix with sliced peaches before adding to dry ingredients!)

Batter Topping:

- 1 C all-purpose flour
- 1/4 C white sugar
- 1/4 C brown sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 6 T chilled butter (small cut pieces)

Final Sprinkle Topping:

- 3 T white sugar
- 1 tsp cinnamon

Steps

Slice an 'X' into the bottom of each peach using a pairing or serrated knife edge. In a large pot boil peaches 1-3 min. just until skin begins to show signs of pulling away from edges of the "X" created on each peach. Remove and when cool to touch Peel peaches. Then cut in halves. Cut halves then into quarters. In a bowl gently mix lemon juice with peach slices. In another bowl mix together all dry fruit ingredients. Add to peaches and coat evenly. Pour mixture into a warm 10-inch cast iron skillet and bake for 10 min. in 425° brick oven. Meanwhile, in a bowl, combine batter topping ingredients using a pastry cutter to cut and create a crumble. Also, in a small bowl mix together sprinkle topping mixture and set aside. After removing skillet from oven drop spoonful's of topping evenly over peaches. Then add sprinkle topping evenly over top and bake for 30 min. or until bubbly and topping turns a golden color. Wow! the peach cobbler will melt in your mouth!

Notes

- Taking the time to boil the peaches before trying to remove the skin is so much easier to peel and you will retain much of the peach which is the goal!
- Frozen or canned sliced peaches can be substituted in place of fresh. Make sure canned peaches are drained and frozen peaches are thawed before substituting in this recipe.
- For a more even golden topping don't forget to rotate the skillet as needed in the brick oven.
- Drop a dollop of vanilla ice cream on top of a warm serving of the cobbler. The richness and creaminess will send this dessert over the top!