

Peach Cobbler



This easy and scrumptious peach cobbler is an easy way to highlight delicious peaches when they're in season.

Course	Dessert
Cuisine	American, British, english
Prep Time	5 minutes
Cook Time	40 minutes
Total Time	45 minutes
Servings	8 people
Calories	316kcal
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Equipment

- 9x13 inch baking dish

Ingredients

For the Peaches

- 6 yellow peaches large, ripe
- 1/4 cup granulated sugar 50g
- 1/4 cup brown sugar 50g

For the Cobbler

- 7 tbsp butter
- 1 cup all-purpose flour
- 3/4 cup granulated sugar
- 2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup milk
- 1/2 tsp cinnamon

Instructions

1. Preheat oven to 375F. Peel the peaches then halve them, remove pit, slice into roughly 1/4 inch pieces, and transfer to a large skillet.
2. Sprinkle brown and granulated sugar over the peaches and mix then place on medium heat while stirring occasionally. You'll cook the peaches for just a few minutes until the sugars dissolve. Remove from heat and set aside.
3. Cut butter into a few pats and place in your 9x13 baking dish then pop your dish into the oven to warm until the butter melts. Set the dish aside once melted.

4. Mix the flour, baking powder, salt, sugar, and cinnamon in a large bowl then pour in the milk and mix until just combined.
5. Transfer the batter into your baking dish and spread out toward the edges but do not mix with the butter.
6. Transfer the peaches with any liquid into your dish and spread out evenly. Leave some gaps for the cobbler topping to rise through.
7. Bake at 375F for about 40-45 ,minutes. It's done when the cobbler is golden brown and springs back when pressed lightly.

Notes

- *If you're using fresh peaches make sure they're nice and ripe! They will be fragrant and peel easily but still be somewhat firm.*
- You can use whichever spices you enjoy, cinnamon is a classic but the world is your oyster here.
- This cobbler is best served slightly warm but it keeps for up to three days in the refrigerator.
- You can make two 8x8 inch dishes for this recipe or on 8x8 and some ramekins for personal servings.
- You can add berries or use other stone fruit like plums with this recipe.

Nutrition

Serving: 1piece | Calories: 316kcal | Carbohydrates: 56g | Protein: 3g | Fat: 10g | Saturated Fat: 6g | Cholesterol: 25mg | Sodium: 162mg | Potassium: 396mg | Fiber: 2g | Sugar: 42g | Vitamin A: 670IU | Vitamin C: 7mg | Calcium: 99mg | Iron: 1mg