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| 08/05/11 - Peach Cobbler |
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Are you inundated with too many ripe peaches? Make this easy peach cobbler in in 1/2 hour and then just wait for it to bake while wonderful smells drift out of your oven. I made this the other night after coming home from the movies. We ate it hot.

Filling:

10 large ripe peaches

1/2 cup sugar

1/2 cup brown sugar

4 tablespoons cornstarch

2 teaspoons fresh lemon juice

1/2 teaspoon cinnamon

Biscuit topping:

3 cups flour

1/2 teaspoon salt

2 tablespoons sugar

4 teaspoons baking powder

1 1/2 sticks butter (12 tablespoons or 3/4 cup)

1 1/2 cup milk

flour for dusting

Preheat oven to 400°F.

Peel peaches, slice in half, discard pits, cut them into 1/3 inch slices, and place them in a large bowl. Toss sugars, corn starch, cinnamon, and lemon juice into peaches. Place peaches in a large sauté pan and turn heat to medium. Cook,

stirring occasionally, until the juices start to bubble and thicken. Turn off the heat



To make biscuits, place the flour , salt, sugar, and baking powder in a large bowl. Stir to combine. Cut butter into flour, until flour is like mall peas with butter well distributed throughout but still chunky. Add milk and stir dough with a wooden spoon. Dough should gather together into a sticky ball. Flour your hands and remove dough from the bowl onto a floured surface. Press or roll with a rolling pin dough until it is a rectangle 1/2 inch thick. Using a biscuit cutter or a glass, cut 2 to 3 inch rounds from dough. Use all of dough. You should have around 15 biscuits.

Pour thickened peaches into a 9 x 13 baking dish (I used glass). Make sure peaches are evenly distributed. Place biscuit rounds on top of the peach filling, until the whole top is covered. Bake for about 20-25 minutes or until lightly browned. I set my baking dish on a cookie sheet or rimmed baking sheet to catch any drips. Peach cobbler is best eaten warm, wonderful with ice cream.

Also check out the recipe index for [Nectarine cobbler with Ginger cream biscuits.](#)



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