



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Southern Peach Cobbler

Serves 10

Ingredients

8 Fresh Peaches Peeled, Pitted and Sliced into Wedges
1/4 Cup White Sugar
1/4 Cup Brown Sugar Firmly Packed
1/4 Teaspoon Cinnamon
1/8 Teaspoon Nutmeg
1 Teaspoon Fresh Lemon Juice
2 Teaspoon Cornstarch
Melt butter in a 13- x 9-inch baking dish.

CAKE TOPPING:

2 Cups All-Purpose Flour
1/2 Cup White Sugar
1/2 Cup Brown Sugar Firmly Packed
2 Teaspoon Baking Powder
1 Teaspoon Salt
12 Tablespoons Cold Unsalted Butter Cut into Small Pieces
1/2 Cup Boiling Water

SUGAR TOPPING:

3 Tablespoons White Sugar

Preheat oven to 400 degrees.

In a large bowl, fold the peaches, 1/4 cup each white and brown sugars, cinnamon, nutmeg, lemon juice and cornstarch until all ingredients are well combined.

Pour fruit mixture into a 9X13 inch baking dish.

Place in preheated oven and bake for 10 minutes.

While peaches are in the oven, add all the cake topping ingredients, except the boiling water, to a medium bowl. Use a pastry blender to cut the butter into the dry ingredients until the mixture looks like coarse meal. Pour in the boiling water and stir just until the mixture comes together and is just mixed through.

After the peaches have baked the 10 minutes, pull them from the oven and drop large spoonfuls of the dough topping over peaches. Sprinkle the top of the dough with the 3 tablespoons of sugar evenly. Place the baking dish on a cookie sheet, in case the cobbler bubbles over and drips, and bake for 30 minutes or until the topping is golden and baked through and the peaches are tender.

Credit: gonnawantseconds.com