

PEACH COBBLER

INGREDIENTS

for the filling

4 cups peeled and sliced fresh peaches (blanch in boiling water for 30 seconds to remove the skins)
3/4 cup brown sugar
1 teaspoon cinnamon
1 teaspoon vanilla
1 tablespoon flour

for the crust

1 cup flour
1 teaspoon baking powder
1/2 teaspoon baking soda
3 tablespoons brown sugar
4 tablespoons unsalted butter, cut into small pieces
2/3 cup buttermilk
1 tablespoon brown sugar, for topping

DIRECTIONS

Preheat the oven to 425F. Generously butter a 1 1/2-quart shallow baking dish.

Place the sliced peaches in the dish and sprinkle with brown sugar, cinnamon, vanilla, and flour. Mix gently and spread evenly again. Bake for 10 minutes.

Meanwhile combine all dry ingredients for cobbler crust in a bowl. Cut in the butter with a fork (or your fingers), to make the texture like coarse crumbs. Add buttermilk and stir to form a soft dough.

Remove fruit from oven and drop rounded spoonfuls of dough on top. Sprinkle with last tablespoon of brown sugar and return to oven. Bake until fruit is bubbly and crust topping is golden brown, about 20 minutes. Serve warm.