



Summer Peach Cobbler

Serves 8

Peach Filling

Butter for greasing the baking dish

3 pounds peaches, about 10 medium or 8 large

½ cup plus 2 tablespoons granulated sugar

3 to 4 tablespoons cornstarch, depending on the juiciness of the berries

2 teaspoons lemon juice, freshly squeezed

Zest of one lemon

Biscuit Topping

2 cups all-purpose flour

3 tablespoons granulated sugar

½ teaspoon kosher salt

2 teaspoons baking powder

5 tablespoons unsalted butter, cold, cut into small pieces

½ cup whole milk, cold

½ cup heavy cream, cold

1 teaspoon pure vanilla extract

Additional 1 ½ tablespoons granulated sugar for sprinkling

1. Preheat the oven to 400°. Lightly butter the inside of a 9" pie pan, a 8" x 8" square baking pan or 8 individual ramekins (6 ounce) and set aside for later. Wash the peaches under cold water and pat them dry. Cut them in half and discard the pit. Cut each peach half into 6 to 8 slices. Place the peaches, sugar, cornstarch, lemon juice and lemon zest in a large mixing bowl. Using a rubber spatula gently toss the ingredients together until the sugar and cornstarch are equally distributed. Be careful not to over mix the ingredients or the peaches will begin to break down. Allow the fruit to rest in the bowl while preparing the biscuit topping.
2. To prepare the biscuit topping sift together the flour, sugar, salt and baking powder into large mixing bowl and stir with a whisk to blend well. Add the butter cubes and use a pastry blender or 2 butter knives to cut the butter into the flour mixture until the largest lumps of butter are the size of fat peas. (Alternatively, combine the sifted dry ingredients in a food processor and pulse twice to combine them. Add the butter and pulse until the largest lumps of butter are the size of fat peas. Transfer the mixture to a large mixing bowl and continue with the recipe.)



3. Give the peaches one last stir to combine the ingredients that settled to the bottom of the bowl. Spoon the berries into the buttered dish or dishes you will use for baking. Equally distribute the remaining juice, sugar and cornstarch from the bottom of the bowl over the peaches.
4. In a large mixing bowl combine the milk, cream and vanilla and pour this mixture over the flour-butter mixture. Use a wooden spoon to stir for the first few strokes and then use your hands to gently combine the liquid into the flour-butter mixture. The dough should be very wet and sticky. Pinch off quarter sized lumps of the gooey dough and drop them onto the peaches, eventually covering most of the surface of the peach mixture. It is desirable to have little holes and cracks between the biscuit topping because the fruit will bubble up and make a beautiful presentation. Sprinkle the top off the cobbler(s) with the remaining 1 ½ tablespoons of sugar.
5. If the cobbler is in a pie pan or baking pan then bake the cobbler for 50 to 60 minutes. If the cobbler is in individual ramekins then bake for 30 to 45 minutes. The times for baking are only guidelines. The cobbler(s) is done when the berry filling bubbles vigorously through the cracks of the biscuit dough and when the biscuits are puffed and golden brown. Remove the cobbler(s) from the oven and transfer to a wire rack to cool for 25 minutes. Serve the cobbler with ice cream or whipped cream and enjoy. The cobbler should be eaten within 3 to 4 hours of baking, but leftovers can be wrapped tightly and stored for 2 to 3 days.

Equipment: Cutting board and knife, measuring cups, measuring spoons, baking dish, 3 large mixing bowls, rubber spatula, fine mesh sieve or sifter, whisk, pastry cutter or food processor, large kitchen spoon and a wooden spoon.