

Back to [Cin-ful Peach Cobbler](#)

Printable Area

**Cin-ful Peach Cobbler**

Recipe courtesy Guy Fieri, May 2008

Prep Time:	15 min	Level:	Serves:
Inactive Prep Time:	15 min	Intermediate	10 servings
Cook Time:	1 hr 15 min		

**Ingredients****For the peach filling:**

- 1/4 cup brown sugar
- 1/4 cup white sugar
- 1/2 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 10 cups frozen peaches, thawed, about 3 pounds prepared
- 1 teaspoon cornstarch, dissolved in 1 tablespoon water
- 1 lemon, juiced
- 1 teaspoon butter

For the crumb topping:

- 3/4 cup brown sugar
- 1/4 cup sugar
- 3/4 cup all-purpose flour
- 3/4 cup oats
- 1/4 cup slivered almonds
- 1/2 cup dried cranberries
- 1/2 teaspoon freshly grated nutmeg
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 stick unsalted butter, room temperature, cut into 8 pieces
- Vanilla ice cream or whipped cream, for serving
- Special Equipment: 12 by 8-inch oval stoneware dish or 13 by 9-inch rectangular glass or stoneware dish

Directions

Preheat oven to 450 degrees F.

To make the peach filling: In a large bowl, stir together sugars, flour, cinnamon and salt. Add peaches and gently toss to coat. Mix together cornstarch slurry and lemon juice and stir into peaches to incorporate.

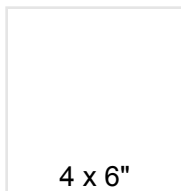
Butter a 12 by 8-inch oval dish and add peach mixture.

To make the crumb topping: In a medium bowl, combine dry ingredients, add in butter pieces and combine with hands until crumbly.

Top peaches with half of the crumb topping. Place in oven and immediately reduce oven temperature to 350 degrees F. Bake uncovered for 30 minutes, then add remainder of the crumb topping. Reduce heat to 325 degrees F and bake until golden and bubbling, another 45 minutes. Remove from oven and let sit for 15 minutes before serving.

Serve with vanilla ice cream or fresh whipped cream

Copyright 2012 Television Food Network G.P.
All Rights Reserved

Print Sizes :

[Print Recipe](#)