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martha stewart

Martha's Peach Buckle

Yield: Serves 6 to 8

A cross between a cake-like cobbler and a traditional fruit crumble, a buckle is the perfect way to showcase juicy summer peaches.



Mike Krautter

Ingredients

1 stick (1/2 cup) unsalted butter

3 medium ripe peaches, halved, pitted and sliced 1/4-inch-thick

1 cup plus 2 tablespoons granulated sugar

1 cup unbleached all-purpose flour

2 teaspoons baking powder

Pinch fine sea salt

1 cup whole milk

1 teaspoon pure vanilla extract

2 tablespoons fine sanding sugar

Directions

Step 1

Preheat oven to 350 degrees.

Step 2

Melt butter in a 10-inch cast-iron skillet, preferably enameled, over medium heat.

Step 3

Meanwhile, place peaches in a large bowl and sprinkle with 2 tablespoons granulated sugar.

Step 4

In another large bowl, whisk together flour, baking powder, and salt. Add remaining 1 cup granulated sugar, milk, and vanilla; whisk until well combined. Whisk in melted butter. Pour mixture into skillet and top with peaches. Sprinkle with sanding sugar.

Step 5

Bake until top is golden brown and a tester inserted in center comes out clean, 50 to 55 minutes. Serve warm or at

Whipped cream, creme fraiche,
or ice cream, for serving
(optional)

room temperature with whipped cream, creme fraiche, or
ice cream, if desired.

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