

# Fresh Southern Peach Cobbler



I've been experimenting with cobbler for some time and this recipe is the final result. Loved by all. Use fresh Georgia peaches, of course!

By aeposey

**Prep:** 20 mins

**Cook:** 40 mins

**Total:** 1 hr

**Servings:** 4

**Yield:** 4 servings



## Ingredients

8 fresh peaches - peeled, pitted and sliced into thin wedges

¼ cup white sugar

¼ cup brown sugar

¼ teaspoon ground cinnamon

⅛ teaspoon ground nutmeg

1 teaspoon fresh lemon juice

2 teaspoons cornstarch

1 cup all-purpose flour

¼ cup white sugar

¼ cup brown sugar

1 teaspoon baking powder

½ teaspoon salt

6 tablespoons unsalted butter, chilled and cut into small pieces

¼ cup boiling water

## MIX TOGETHER:

3 tablespoons white sugar

1 teaspoon ground cinnamon

## Directions

### Step 1

Preheat oven to 425 degrees F (220 degrees C).

### Step 2

In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.

### Step 3

Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.

### Step 4

Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

## Partner Tip

Upgrade your cutting boards using our guide to the best cutting boards on the market, then use them to prepare our favorite recipes.

## Nutrition Facts

**Per Serving:** 562 calories; protein 3.5g; carbohydrates 99.4g; fat 17.6g; cholesterol 45.8mg; sodium 399.7mg.