luvtocook.com | 888.GADGET9

logan

1211 north main logan, ut 84321 435.752.9220

Perfect Peach Cobbler

Serves 8-10

Fresh ripe peaches are truly one of the best parts of summer. The window is short; enjoy peaches as often as you can, and in as many ways as you can! Definitely include peach cobbler a couple of times before the season is over. There are many types of cobbler – some cake-like, others with a more biscuit-like character. This time around, we're featuring a fabulous peach cobbler with a biscuit-type topping. Slightly sweetened biscuits bake atop a pan of bubbling peach wedges. The only thing left to do is scoop your favorite vanilla ice cream on top!

Filling:

12 peaches, peeled, pitted, sliced (about 2 quarts)

1 tbsp lemon juice, freshly squeezed

1/4 cup white sugar

1/4 cup brown sugar

2 tbsp cornstarch

1/4 teaspoon cinnamon

1/8 teaspoon salt

Cobbler/Biscuit Topping:

2 cups all-purpose flour (plus 1/4 cup extra)

1/4 cup white sugar

1 tablespoon baking powder

1 teaspoon Kosher salt

1/2 cup chilled butter, diced into 1/2-inch cubes

3/4 cup milk (plus 2-3 tbsp more)

2 teaspoons vanilla extract

Topping:

1-2 tablespoons butter, melted

1 tablespoon white sugar

1/8 teaspoon cinnamon

Serve with Whipped Cream (or your favorite vanilla ice cream)

1 cup whipped cream

1/2 teaspoon vanilla extract

3 tbsp powdered sugar

1. Preheat the oven to 425°F. Prepare a ceramic baking dish (about a 2-quart capacity) by lightly buttering the interior.

Continued on Page 2

1211 north main logan, ut 84321 435.752.9220

logan

Page 2, continued

Prepare the Filling

- 2. Prepare the peaches by peeling, pitting, and slicing into thin, crescent-shaped slices. Toss with the lemon juice.
- 3. In a small bowl, toss together the white sugar, brown sugar, cornstarch, cinnamon, and salt. Add the mixture to the prepared peaches, and toss to combine.
- 4. Place the peaches in the prepared baking dish and place in the oven for 20 minutes to jumpstart the baking process.

Prepare the Cobbler/Biscuit Topping

- 5. Meanwhile, in a large mixing bowl, mix together the flour, sugar, baking powder, and salt. Stir to evenly combine the ingredients.
- 6. Add half of the diced butter to the flour mixture and combine well with a pastry blender or fork. Add the remaining diced butter and continue to blend leaving pea-sized pieces of butter.
- 7. Add the vanilla extract to the milk. Add the milk mixture to the flour-butter mixture, and stir together until a rough dough is formed. Turn out the dough onto a lightly floured board and gather the dough together. Knead 2-3 times to form a dough ball. Flatten the dough ball to about a 1/2-inch thickness.
- 8. Using a 2-inch biscuit cutter, cut circles of dough. Place each round on top of the hot peaches in the baking dish. Brush the tops of each dough piece with melted butter.
- 9. In a small bowl, stir together the sugar-cinnamon topping. Sprinkle the entire top of the baking dish with the mixture.
- 10. Continue baking in a 425°F oven until the biscuit dough is cooked through and the tops nicely golden brown, about 15 more minutes. Remove from the oven and allow to cool for 30 minutes.
- 11. Serve warm (not hot) with freshly whipped cream, or your favorite vanilla ice cream.