

PEACH COBBLER

INGREDIENTS

For peach filling

8 peaches (peeled, pitted and sliced)
¼-cup granulated sugar
¼-cup brown sugar
¼-teaspoon ground cinnamon
1/8- teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch

For cobbler topping

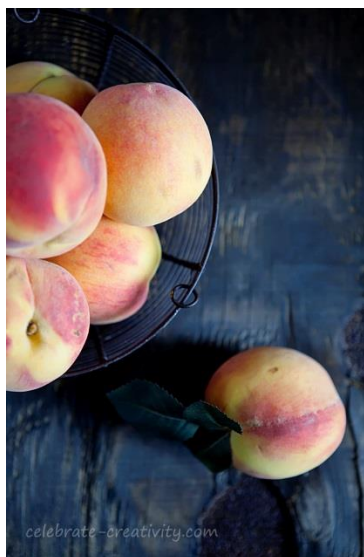
1 cup all-purpose flour
¼- cup granulated sugar
¼ cup brown sugar
1 teaspoon baking powder
½ teaspoon salt
6 tablespoons of chilled, unsalted butter
¼ cup boiling water

For sugar topping

3 tablespoon granulated sugar
1 teaspoon ground cinnamon

DIRECTIONS

Preheat oven to 425 degrees. To make filling, combine sliced peaches, granulated sugar, brown sugar, cinnamon, nutmeg, lemon juice and cornstarch. Mix ingredients well and pour into a baking dish. Bake for about 10-minutes. For crust, mix flour, white sugar, brown sugar, baking powder and salt. Cut in butter with a pastry blender (or your fingers). Stir in water. Remove peaches from oven and drop spoonfuls of topping over them. Mix ingredients for sugar topping and sprinkle evenly over cobbler. Return dish to oven and bake another 30-minutes or until golden brown. Serve with ice cream or whipped cream. Makes about 4 servings.



Recipe adapted from AllRecipes.com Courtesy: celebrate-creativity.com