



Peach Cobbler

Ingredients

Bottom Crust

- 1½ cups all-purpose flour
- 1 cup granulated sugar
- 1 cup milk
- 8 tablespoons butter, melted
- ¼ teaspoon ground cinnamon

Peach Filling

- 2 (15 oz.) cans sliced peaches, *or 6–8 fresh peaches, peeled and sliced*
- ¼ cup dark brown sugar
- ¼ cup granulated sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 1 teaspoon honey
- 2 teaspoons lemon juice
- 2 teaspoons cornstarch

Top Crust

- 1 cup all-purpose flour
- ¼ cup granulated sugar
- ¼ cup light brown sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 6 tablespoons melted butter (*salted or unsalted; salted adds a nice contrast*)
- ¼ cup hot water (*microwave for 30 seconds*)

Instructions

1. Preheat oven to 400°F.
2. **Butter Base:** Melt the 8 tablespoons of butter and pour it directly into a 10-inch cast iron skillet (or a 9×13-inch baking dish).
3. **Mix Bottom Batter:** In a bowl, stir together flour, sugar, milk, and cinnamon until smooth. Pour this batter over the melted butter in the skillet—do not stir. Set aside.
4. **Prepare Filling:** In a separate bowl, gently combine the peaches, sugars, cinnamon, nutmeg, honey, lemon juice, and cornstarch until evenly coated.

5. Add Filling: Pour the peach mixture over the batter in the skillet. Again, do not stir.
6. Top Crust: Rinse and dry the peach bowl. Mix the top crust ingredients—flour, sugars, baking powder, salt, melted butter, and hot water—until a thick paste forms. Avoid overmixing.
7. Spread Topping: Drop spoonfuls of the topping evenly across the peaches. Gently spread to cover the surface as much as possible.
8. Bake uncovered for 30–45 minutes, or until the top is golden brown and bubbly.
9. Rest & Serve: Let the cobbler sit for 10 minutes before serving. Top with a scoop of vanilla ice cream and enjoy every warm, sweet spoonful!