



Peach Cobbler

This classic peach cobbler is pure comfort in a dish—juicy, sweet peaches baked under a soft, buttery, golden topping. Perfectly spiced and easy to prepare, it's a go-to summer dessert that pairs beautifully with a scoop of vanilla ice cream.

Ingredients & Equipments

Equipment

- Kitchen scale (optional)
- 9×13-inch baking pan
- Mixing bowls
- Measuring cups/spoons

For the Peach Filling

- 6–7 large peaches (about 900 g), sliced
- ½ cup (100 g) granulated sugar
- 2 tsp (6 g) cornstarch
- ¼ tsp ground cinnamon
- 1 Tbsp (14 g) lemon juice

For the Cobbler Batter

- 8 Tbsp (113 g) salted butter (1 stick)
- 1¼ cups (150 g) all-purpose flour
- 1½ tsp (6 g) baking powder
- ½ tsp kosher salt
- ½ cup (100 g) granulated sugar
- ½ cup (107 g) brown sugar
- ½ tsp ground cinnamon
- ¾ cup (170 g) milk
- 2 tsp (8 g) pure vanilla extract

Instructions

Preheat the oven to 350°F (175°C). Wash and slice the peaches into wedges.

In a large bowl, combine peaches with sugar, cornstarch, cinnamon, and lemon juice. Set aside to allow the peaches to release their juices.

Place the stick of butter in a 9×13-inch baking dish and transfer to the oven. Let it melt while the oven preheats. Carefully remove once fully melted.

In a separate bowl, whisk together flour, baking powder, salt, both sugars, and cinnamon.

Stir milk and vanilla together, then add to the dry ingredients. Mix until just combined.

Pour the batter evenly over the melted butter in the baking dish. Do not stir.

Gently spoon the peach mixture over the batter, spreading evenly. Pour some of the peach juices on top.

Bake for 40–45 minutes, or until the cobbler is golden brown and the edges are bubbling.

Let cool for 5–10 minutes. Serve warm with vanilla ice cream or whipped cream.