



# Texas peach Cobbler

## Ingredients

### For the peach filling:

- 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

### For the cobbler topping:

- 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 cubes
- ¼ cup boiling water

### For the cinnamon-sugar topping:

- 3 tablespoons white sugar
- 1 teaspoon ground cinnamon

## Instructions

### 1. Preheat & Prep:

Preheat oven to 425°F (220°C). Lightly grease a 2-quart baking dish.

### 2. Make the peach filling:

In a large bowl, toss sliced peaches with ¼ cup white sugar, ¼ cup brown sugar, cinnamon, nutmeg, lemon juice, and cornstarch. Pour the mixture into the prepared baking dish and bake for 10 minutes.

### 3. Prepare the topping:

In another bowl, whisk together flour, ¼ cup white sugar, ¼ cup brown sugar, baking powder, and salt. Cut in chilled butter using a pastry blender or your fingers until the mixture resembles coarse crumbs. Stir in the boiling water just until combined—do not overmix.

4. **Assemble the cobbler:**

Carefully remove the peaches from the oven. Drop spoonfuls of the topping evenly over the hot fruit (it's okay if some peach filling peeks through).

5. **Add cinnamon sugar:**

Mix the 3 tablespoons sugar and 1 teaspoon cinnamon in a small bowl. Sprinkle over the top of the dough.

6. **Bake:**

Return to the oven and bake for 30 minutes, or until the topping is golden brown and the peach filling is bubbling.

7. **Cool & Serve:**

Allow to cool slightly before serving. Best enjoyed warm with a scoop of vanilla ice cream!