

Old Fashioned Peach Cobbler

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

This oldfashioned peach cobbler recipe reminds me of the yummy dessert I ate as a young girl in Southeast Missouri No shortcuts here Fresh peaches and homemade crust are worth every minute Absolutely delicious served warm with vanilla ice cream Never any leftovers with this dessert

Ingredients

- - 2 ½ cups all-purpose flour - 4 tablespoons white sugar
- divided - 1 teaspoon salt - 1 cup shortening - 1 large egg - ¼ cup cold water - 1 tablespoon butter
- melted - 3 pounds fresh peaches - peeled
- pitted
- and sliced - ¾ cup orange juice - ¼ cup lemon juice - ½ cup butter - 2 cups white sugar - 1 tablespoon cornstarch - 1 teaspoon ground cinnamon - ½ teaspoon ground nutmeg

Instructions

1. Gather the ingredients. Make crust: Sift together flour
2. 3 tablespoons sugar
3. and salt in a medium bowl. Work in shortening with a pastry blender until mixture resembles coarse crumbs. Whisk together egg and cold water in a small bowl. Sprinkle over flour mixture; work with hands to form dough into a ball. Wrap with plastic wrap and chill in the refrigerator for 30 minutes. Preheat the oven to 350 degrees F (175 degrees C). Roll out 1/2 of the chilled dough to 1/8-inch thickness. Place in a 9x13-inch baking dish
4. covering the bottom and halfway up the sides. Bake in the preheated oven until golden brown
5. about 20 minutes. Make filling: Mix peaches
6. orange juice
7. and lemon juice in a large saucepan. Add butter and cook over medium-low heat until butter is melted. Stir together sugar
8. cornstarch
9. cinnamon
10. and nutmeg in a bowl; mix into peach mixture until combined. Pour into baked crust. Roll remaining dough to 1/4-inch thickness. Cut into 1/2-inch-wide strips. Weave strips into a lattice over peaches. Sprinkle with 1 tablespoon sugar
11. then drizzle with melted butter. Bake in the preheated oven until top crust is golden brown
12. 35 to 40 minutes. Danielle K.