

Butter Biscuit Peach Cobbler

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This is my grandmothers Southern homemade peach cobbler recipe handed down to my mother in Louisiana Its made with cinnamon nutmeg and buttery morsels of biscuit bits It tastes great on its own but even better with vanilla ice cream a la mode

Ingredients

— - 2 (29 ounce) cans peaches - $\frac{3}{4}$ cup white sugar - $\frac{1}{2}$ cup brown sugar - $\frac{1}{2}$ cup unsalted butter - 1 tablespoon cornstarch - 1 teaspoon vanilla extract - 1 teaspoon ground cinnamon - $\frac{1}{2}$ teaspoon nutmeg - 1 pinch salt - 1 (16 ounce) can refrigerated buttermilk biscuit dough (such as Pillsbury Grands!®) - 1 pinch ground cinnamon - 1 pinch white sugar - 1 pinch ground nutmeg - 1 pastry for a 9-inch pie crust

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix peaches
2. 3/4 cup white sugar
3. brown sugar
4. butter
5. cornstarch
6. vanilla extract
7. 1 teaspoon cinnamon
8. 1/2 teaspoon nutmeg
9. and salt in a large pot over medium heat; cook and stir until sugars are dissolved and butter is melted
10. about 5 minutes. Sprinkle each biscuit with 1 pinch cinnamon
11. 1 pinch white sugar
12. and 1 pinch nutmeg. Flatten biscuits on a lightly floured surface using a rolling pin. Cut each flattened biscuit into 12 to 15 small squares; stir into peach mixture. Reduce heat to medium-low and simmer
13. stirring occasionally
14. until thickened
15. about 10 minutes. Pour peach-biscuit mixture into a 9x13-inch baking dish and allow to thicken for 2 to 3 minutes; cover or decorate with pie crust. Cover dish with a sheet of aluminum foil and place dish on a baking sheet. Bake in the preheated oven until crust is golden brown
16. 45 minutes to 1 hour. Cool before serving. Recipe Tip Optionally
17. the baking pan can be lined with pie crust before adding the peach filling
18. but then fewer biscuits should be used in preparation
19. or the entire dessert may contain too much dough.