



Fresh Peach Cobbler I

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

Serve warm with whipped cream whipped topping or vanilla ice cream

Ingredients

— - ½ cup white sugar - 1 tablespoon cornstarch - ¼ teaspoon ground cinnamon - 4 cups sliced fresh peaches
- 1 teaspoon lemon juice - 1 cup all-purpose flour - 1 tablespoon white sugar - 1 ½ teaspoons baking powder -
½ teaspoon salt - 3 tablespoons shortening - ½ cup milk

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Combine 1/2 cup sugar
2. cornstarch
3. and cinnamon in a saucepan and whisk to mix. Stir in sliced peaches (see Editor's Note) and lemon juice
4. tossing until peaches are evenly coated. Cook filling over medium heat
5. stirring constantly
6. until mixture thickens and boils. Boil 1 minute. Pour mixture into an ungreased 2-quart casserole dish. Keep mixture hot in oven while you make the topping. In a medium bowl combine flour
7. 1 tablespoon sugar
8. baking powder
9. and salt. Mix thoroughly
10. then cut in shortening until mixture looks like fine crumbs. Add milk and stir until mixture is evenly moistened. Remove peach filling from oven and drop dough onto peaches in 6 equal-size spoonfuls. Return cobbler to oven and bake until topping is golden brown
11. 25 to 30 minutes. Editor's Note: To peel peaches
12. fill a large saucepan with water and bring to a boil. Turn off the heat and add the peaches. Let the fruit sit in the hot water for one minute to loosen the skins. Remove peaches with a slotted spoon and transfer to a bowl of ice water. When peaches are cool enough to handle
13. slip off the skins and slice.