

Chef John39s Peach Cobbler

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

There was a time when being called a shoemaker was the ultimate kitchen insult It meant that your cooking skills were so weak the cobbler down the street could have come into the kitchen and done just as well This beautiful peach cobbler recipe is so easy any shoemaker could master it

Ingredients

- - 5 cups fresh peaches - peeled
- pitted
- and sliced - ? teaspoon Chinese five-spice powder - 1 teaspoon grated lemon zest - 1 cup white sugar - 1 cup water - ½ cup butter
- melted - 1 cup white sugar - 1 ½ cups self-rising flour - 1 ½ cups milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Combine peaches
2. Chinese five-spice powder
3. and lemon zest in a bowl. Stir sugar and water together in saucepan pan over medium heat until simmering
4. 2 to 3 minutes. Stir in peach mixture; cook and stir for 2 minutes. Remove from heat and set aside. Combine sugar and self-rising flour in a large bowl. Pour in milk; whisk to form a smooth batter. Pour melted butter into a Dutch oven. Pour batter over the melted butter. Gently place peaches and syrup on top of batter. As the cobbler bakes
5. they will sink down into the batter. Bake until syrup is bubbling and crust has risen and is golden brown
6. about 50 minutes. Dawn Logterman Chef's Note Canned peaches can be substituted for the fresh peaches in this recipe. If using canned peaches
7. use the syrup in the can instead of making one with sugar and water.