

Southern Peach Cobbler

Ingredients

2 pounds ripe peaches or 6 cups
frozen sliced peaches
4 tablespoons butter
1/2 cups granulated sugar
2 tablespoons all-purpose flour

1 cup all-purpose flour
3/4 teaspoon fine sea salt
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 cup milk

Vanilla ice cream, for serving



Preparation

Heat oven to 350 degrees. Peel, pit and slice the peaches. Melt 4 tablespoons of butter in a medium saucepan. Add the sliced peaches and 1/2 cup sugar. Stir in 2 tablespoons of flour and simmer for 10 to 15 minutes, until soft and syrupy.

Meanwhile, in a medium bowl, combine the remaining 1 cup sugar with the remaining 1 cup flour, baking powder, salt and cinnamon. Stir in the milk until combined.

The recipe does not make much batter. But that is a good thing, so the peaches remain the start of the show.

Add 8 tablespoons of butter to a 9-by-13-inch baking pan and place it in the oven. Visually divide the batter into 1/3 and 2/3 portions. Once the butter is melted, spoon out the 2/3 portion into the melted butter. Use a clean spoon to spread out as much as possible knowing that it will NOT fully cover the bottom of the pan.

Spoon the peach mixture evenly over the top of the batter. Using a clean spoon, dollop small bits of the reserved batter over the peaches, and spread around a bit with the back of the spoon.

Bake for about 1 hour, or until the top is golden brown. Note: Halfway through the bake, I grab a handful of sugar and sprinkle it over the cooking batter only so that I can get some caramelized sugar on the top. Serve warm with vanilla ice cream.