

Peach Cobbler

Recipe from
myclasscancook.com



Serves 8 - 10

Biscuit Topping Ingredients

2 cups all-purpose flour (fluffed, spooned and leveled)
½ cup sugar
1 ½ teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon kosher salt
1 stick (8 tablespoons) unsalted butter, super cold and cut into cubes
½ cup plus 2 tablespoons buttermilk, super cold

Peach Filling Ingredients

4 pounds fresh peaches, peeled and cut into 1 ½ inch chunks **About 10 cups*
¼ cup packed light brown sugar
1 tablespoon cornstarch
1 tablespoon lemon juice
1 teaspoon pure vanilla extract
1 ½ teaspoons pumpkin pie spice
⅛ teaspoon kosher salt

Egg wash for the topping - 1 egg whisked with a teaspoon of water
2 tablespoons granulated sugar for the topping

Steps:

1. Preheat oven to 350°F.
In the bowl of a food processor pulse together flour, sugar, baking powder, baking soda, and salt. Add chilled butter cubes and pulse until butter pieces have incorporated into the flour mixture (about 5 times). *Alternatively, you can use a pastry blender and large bowl to cut-in butter.
2. Remove flour/butter mixture to a large bowl. Make a well in the center and slowly pour in buttermilk while mixing the flour into it. Dough may be a bit sticky. That's okay. Chill while you prepare the filling.
3. For the filling, mix all of the filling ingredients together in a large bowl and spread out onto a 9" x 11" baking dish pan.
4. Take handfuls of the chilled dough and flatten them out so that you cover most of the peach filling mixture. Brush the dough with the egg wash and sprinkle the top with sugar.
5. Bake for 40 - 50 minutes. Check for doneness by inserting a toothpick in the center of the dough. If it comes out clean you are good to go. If the top gets too browned before the dough is fully baked, cover the pan with foil and return to oven to finish baking.
6. Once done, remove the pan from the oven and allow it to cool before serving it warm. Serve with whipped cream or vanilla ice cream for the perfect summertime treat!