

Southern Peach Cobbler

What could be better than a Cobbler, the mainstay of desserts in the South? I wasn't able to get Georgia peaches, but I do believe that Michigan peaches will be just as good. Makes 4 servings.

Ingredients

Filling

8 fresh peaches - peeled, and pitted and sliced into thin wedges
1/4 cup white sugar
1/4 cup brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon fresh lemon juice
2 teaspoons cornstarch

Topping

1 cup flour
1/4 cup white sugar
1/2 cup brown sugar
1 teaspoon baking powder
1/2 teaspoon salt
6 tablespoons unsalted butter, chilled and cut into small pieces
1/4 cup boiling water

Cinnamon Sugar

3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

1. Preheat the oven to 425 degrees F.
2. In a large bowl, combine peaches, white sugar, brown sugar, cinnamon nutmeg, lemon juice, and cornstarch. It helps to distribute the cornstarch if you mix it in with the spices and sugars before adding the peaches.
3. Put the peach mixture in a baking dish and bake for 10 minutes.
4. In a large bowl, combine flour, sugars, baking powder, and salt. Blend in the butter with a pastry blender until the mixture resembles coarse cornmeal. Stir in the water until just combined.
5. Remove the peaches from the oven and drop spoonfuls of topping over them. Combine cinnamon and sugar. Sprinkle the entire cobbler with the cinnamon sugar. Bake until topping is golden - about 30 minutes.

You can serve the cobbler plain, or with ice cream or whipped cream. Enjoy! From allrecipies.com