

PickYourOwn.org

Where you can find a pick-your-own farm near you!

Click on the printer icon that looks like this:  (at the top left, to the right of "save a copy") to print!

See www.pickyourown.org/allaboutcanning.htm for many other canning directions and recipes

How to Make Homemade Peach Cobbler - Easily!



Peaches are not only great fresh; they are also fantastic in cooking and deserts, too! Peach cobblers and crisps are a couple of my favorite summer deserts! They are similar; both are shallow pans of fruit and some flour or grain thickener, with a sweetener. Some cobblers are made with the flour on top of the raw seasoned fruit and baked; while others mix the thickener and the sweetener with the fruit and heating it and then put the flour topping on last. Crisp are usually uniform mixes of fruit and grains, like oats. The recipe below is for a REALLY easy peach cobbler, that tastes great!

Ingredients



- $\frac{1}{2}$ cup (1 stick) unsalted butter
- 1 cup granulated sugar or Splenda (sucralose)
- 1 cup all purpose flour (white, mixed grain or whole wheat works fine)
- 1 Tablespoon baking powder
- $\frac{3}{4}$ cup milk (low-fat or non-fat are fine)
- 3 cups sliced fresh peaches, peeled or skins left on
- $\frac{1}{2}$ cup firmly packed brown sugar
- $\frac{1}{2}$ teaspoon cinnamon

Directions

Step 1 - Preheat the oven and prepare the peaches

Preheat oven to 350°F. Wash, peel and slice the peaches You can slice them thin or thick as you prefer!



Step 2 - Melt the butter



Melt the stick of butter in a medium sauté pan over medium-high heat until it bubbles and turns golden-brown. Be careful: it will burn quickly and easily!

Step 3 - Add the butter to a baking dish

Pour the butter into an 8-inch square baking dish.

Step 4 - Mix the dry ingredients and the milk

In a medium bowl, stir together the 1 cup sugar (or Splenda, or blend), the 1 cup flour, 1 tablespoon baking powder, 1/2 teaspoon cinnamon and 3/4 cup milk.



Step 5 - Add the batter to the baking dish

Pour the batter on top of the melted butter. Do not stir.

Note: the photo shows a dark brown batter because, instead of 1 cup sugar, I used 1/2 cup Splenda and 1/2 cup brown sugar; just to cut the calories some.



Step 6 - Add the peaches



Without mixing, arrange the peaches evenly on top of the batter.

Step 7 - Add the brown sugar

Evenly sprinkle the brown sugar over the cobbler.



Step 8 - Bake the cobbler



Bake the cobbler for 40 to 45 minutes, until the top turns golden brown. The batter will migrate from the bottom of the pan to cover the peach slices partially.

Step 9 - Done!

Serve warm or at room temperature; preferably with peach ice cream!. Yield 6 to 8 servings.



Measurements:

1. About 2 medium to large peaches = 1 cup sliced peaches.
2. About 4 medium peaches = 1 cup pureed peach.

Substitutions:

In most recipes, frozen or canned peaches can be substituted for fresh peaches. The frozen and canned peaches have already been sweetened; therefore, the amount of sugar called for in a recipe will have to be adjusted. Also, the peaches should usually be drained before using.