

Peach Cobbler Recipe Made With Fresh Peaches

Recipe for Peach Cobbler with Sweet Dough Topping

Peach Cobbler baked with fresh ripe peaches and spices bubbling up under a sweet biscuit top. Served à la mode with vanilla ice cream, it's a refreshing summer dessert.

Peach Cobbler baked with fresh peaches is perhaps the most popular and often requested peach dessert in restaurants and family picnics during the hot summer months. It's easy to see why. By the time July and August roll around, everyone craves a sweet and refreshing fruit dessert. Top it with ice cream or whipped cream and it'll be an instant hit!

So Many Peach Cobblers, and They're All Different!

There are as many Peach Cobbler recipes as there are cookbooks and pastry chefs! They're all different and unique in their own delicious way. Some cook the peaches beforehand, others use frozen peaches. Some drop the biscuit dough on top of hot fruit, others roll it on. This recipe is made with fresh ripe peaches with a sweet biscuit dough placed on top. Experiment a little and throw in some blackberries or raspberries for extra color and pizzazz!

Fresh Peaches or Frozen Peaches?

Fresh peaches are always best, but frozen IQF (individually quick frozen) peaches can be used in this recipe with good results. Canned peaches in syrup are NOT recommended for this particular Peach Cobbler recipe.

Peaches 101

For a more in-depth primer on Peach How-To's, read [Baking with Fresh, Frozen & Canned Peaches](#) before making the Peach Cobbler. This article explains and answers questions like; How many peaches in a pound? What peaches are best for baking? Can you make peach pie with frozen peaches? When is peach season? How to peel & pit fresh ripe peaches and much more.

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Ingredients:

- 6 cups peach slices, peeled and pitted
- 1/2 cup sugar
- 1/2 cup brown sugar, packed
- 1/4 cup cornstarch
- 1/2 teaspoon cinnamon or nutmeg, ground
- 2 cups unbleached flour
- 1/3 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 stick cold butter (6 ounces), cut in small pieces
- 1 large egg, beaten with
- 3/4 cup whipping cream

Directions:

1. Preheat oven to 375 degrees F.
2. Butter a 9" X 13" or a two quart baking dish. Set aside.
3. In a large bowl, combine peaches, 1/2 cup sugar, 1/2 cup brown sugar, cornstarch and cinnamon or nutmeg. Toss together lightly and set aside.
4. In another large bowl, combine flour, 1/3 cup sugar, baking powder and the salt. Using a pastry blender or two knives, cut in cold butter and continue until the mixture resembles coarse meal.
5. Mix the egg and whipping cream together and add to the flour mixture. Mix only until dough is moistened and comes together in a ball. Do not overwork the dough.
6. Pour peach mixture into the prepared baking dish.
7. Turn out dough on a floured surface and pat it with your hands into a round circle big enough to cover the baking dish.
8. Carefully lift the dough onto the fruit and gently pat into place. Cut a few decorative vent holes on top.
9. Brush a little cream on top and sprinkle with sugar and/or cinnamon if desired.
10. Bake at 375 degrees for 45 minutes or until cobbler topping is light golden brown and juices start to bubble up through the holes.
11. Remove cobbler from oven and cool until ready to eat it. Do NOT eat directly from the oven! It is very hot and can burn the roof of your mouth.
12. Serve with a favorite ice cream or sweetened whipped (recipe follows).
13. Refrigerate leftovers.
14. Serves 8-10.

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