

Cuppa Cuppa Cuppa Peach Cobbler

With a layer of melted butter, batter, and fruit, this simple recipe strays from the typical two-layer cobbler with fruit on the bottom and a crumble or biscuit on top. Then, as this cobbler bakes, the batter rises up and over the peaches and forms a cakelike treat, the edges of which become lightly crisped by the melted butter.

Servings: 6-8 servings

Prep Time 15 minutes

Cook Time 40 minutes

Total Time 55 minutes

Ingredients

6 tablespoons butter*

1 cup (4.5 ounces/127 grams) all-purpose flour (may substitute an all-purpose gluten-free flour blend)

1 cup (192 grams) granulated sugar

1 tablespoon baking powder

scant ¼ teaspoon kosher salt

1 cup (240 ml) milk of choice

1 teaspoon vanilla extract

2 cups peeled and chopped peaches (from 2-3 large peaches; see notes)

Optional: cinnamon sugar; ice cream or whipped cream for serving

Instructions

Preheat the oven to 350°F.

Place the butter (as is—you will melt this soon) in an 8-inch square or similar size baking dish. Set aside.

Combine the flour, sugar, baking powder, and salt in a medium bowl. Add the milk and vanilla, stirring just until the dry ingredients are thoroughly combined. As you are finishing up with the batter, place the baking dish in the oven to melt the butter. (You don't want the butter to burn, so avoid putting the dish in the oven too early. It should take about 4-5 minutes to melt cold butter. I set the timer so I don't

forget.)

Once the butter has fully melted, remove the baking dish from the oven, and pour the batter over the melted butter. Do not stir.

Evenly distribute the chopped peaches over the batter. Again, do not stir. Sprinkle with a little cinnamon sugar, if desired. (I use about 1½ teaspoons of sugar and ¼ teaspoon cinnamon, but you can eyeball it or skip it entirely.)

Bake the cobbler for 35 to 45 minutes. The batter will rise up and around the peaches as it cooks. You'll know the cobbler is cooked throughout when the edges are a deep golden brown. Check a few minutes early and adjust the time if necessary, as all ovens vary.

Serve the cobbler warm or at room temperature, with a scoop of optional ice cream or whipped cream. To best preserve freshness, cover and refrigerate any leftovers.