

Classic Peach Cobbler Just Like Grandma Made

? Old Time Oven Peach Cobbler - Classic & Comforting



OVEN
375°F

TIME
45 min

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INGREDIENTS

For the Batter:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 cup milk
- 1 tsp baking powder
- ... tsp salt
- $\frac{1}{2}$ cup unsalted butter, melted

For the Fruit Topping:

- 1 can (29 oz) sliced peaches, drained (reserve $\frac{1}{2}$ cup juice)
- $\frac{1}{2}$ tsp cinnamon
- ... tsp nutmeg (optional)
- 1 tbsp brown sugar

DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 375°F (190°C). Pour the melted butter into the bottom of a 9x13-inch baking dish.
- 2. Make the Batter:** In a bowl, whisk together flour, granulated sugar, baking powder, and salt. Stir in milk until you get a smooth, pourable batter. Pour evenly over the melted butter in the baking dish. Do not stir.
- 3. Prepare the Peaches:** In a separate bowl, mix drained sliced peaches with cinnamon, nutmeg (if using), brown sugar, and the reserved $\frac{1}{2}$ cup of peach juice. Spoon this mixture evenly over the batter. Again-do not stir.
- 4. Bake to Golden Perfection:** Place the dish in the oven and bake for 40-45 minutes, or until the top is golden brown and bubbling.
- 5. Cool & Serve:** Let the cobbler cool slightly before serving. Top with vanilla ice cream or whipped cream for extra indulgence.

TIPS FOR SUCCESS

Don't stir the layers -that's how the magic happens!

The batter rises through the peaches as it bakes.

Use fresh peaches if they're in season-just add $\frac{1}{2}$ cup of peach juice or simple syrup.

Sprinkle a tablespoon of sugar on top before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-peach-cobbler-just-like-grandma-made/>