

## Easy Southern Peach Cobbler with Pie Crust and Brown Sugar

Southern-Style Peach Cobbler Recipe



OVEN  
**350°F**

TIME  
**10 min**

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### INGREDIENTS

- 3 lbs frozen peaches
- 1 cup granulated sugar
- 1 cup brown sugar
- $\frac{1}{2}$  cup butter
- 1 tsp lemon juice
- $\frac{1}{2}$  tsp vanilla extract
- $\frac{1}{8}$  tsp ground nutmeg
- 1 tsp cinnamon
- 1 box pie crusts (rolled, not frozen shells)

### DIRECTIONS

- 1.** Preheat and Prep the Bottom Crust: Preheat oven to 350°F (175°C). Roll out one pie crust and place it in the bottom of a baking dish. Sprinkle with cinnamon and a little sugar, then rub it in gently. Bake for 10 minutes, then set aside.
- 2.** Make the Peach Filling: In a large saucepan, melt the butter. Add frozen peaches and simmer for 5 minutes. Then stir in lemon juice, vanilla, both sugars, cinnamon, and nutmeg. Let it simmer for 10 minutes, stirring often, until thickened slightly.
- 3.** Assemble the Cobbler: Pour the warm peach filling over the prebaked crust. Unroll the second pie crust and slice it into strips. Arrange them in a lattice or patchwork over the peaches. Sprinkle with more cinnamon and sugar.
- 4.** Bake: Bake uncovered for 50 minutes, or until the crust is golden brown and the peach mixture is bubbly.
- 5.** Cool and Serve: Let the cobbler rest for at least 10-15 minutes before serving. Enjoy warm with a scoop of ice cream or chilled for breakfast the next day (no judgment!).

### TIPS FOR SUCCESS

Don't skip prebaking the bottom crust: It helps it hold up under the juicy filling.

Stir the filling often: This prevents scorching and keeps the sugars smooth.

Keep the crust chilled: Cold dough bakes up flakier and more golden.

Watch the edges: Cover with foil if they brown too quickly near the end.

