

Southern-Style Peach Cobbler with Buttery Topping

Homemade Peach Cobbler ??



OVEN
375°F

TIME
45 min

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INGREDIENTS

For the Peach Filling:

6-8 ripe peaches, peeled, pitted, and sliced (about 6 cups)

$\frac{1}{2}$ cup granulated sugar

1 tablespoon lemon juice

1 teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon salt

2 tablespoons cornstarch (optional, for a thicker filling)

For the Cobbler Topping:

1 cup all-purpose flour

$\frac{1}{2}$ cup granulated sugar

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup whole milk

$\frac{1}{3}$ cup unsalted butter, melted

1 teaspoon vanilla extract

DIRECTIONS

1. Preheat the Oven: Set your oven to 375°F (190°C). Grease a 9x13-inch baking dish and set it aside.
2. Make the Peach Filling: In a large bowl, toss together:
 3. Sliced peaches
 4. Sugar
 5. Lemon juice
 6. Cinnamon
 7. Salt
8. Cornstarch (if using) Pour the peach mixture into the prepared baking dish.
9. Mix the Cobbler Topping: In a medium bowl, whisk together:
 10. Flour
 11. Baking powder
 12. Salt: Stir in the milk, melted butter, and vanilla extract just until combined.
13. Assemble the Cobbler: Spoon or pour the topping mixture evenly over the peach filling. It doesn't need to cover the fruit completely—a few gaps are perfect for a rustic look.
14. Bake: Place in the oven and bake for 40-45 minutes, or until the top is golden brown and the filling is bubbling at the edges. A toothpick inserted into the topping should come out clean.
15. Cool and Serve: Let the cobbler cool for 10-15 minutes to set slightly. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.

TIPS FOR SUCCESS

Use frozen (thawed and drained) or canned (drained and lightly sweetened) in a pinch.

Add cornstarch if your peaches are very juicy and you prefer a thicker filling.

Don't overmix the topping-keep it light and fluffy for the best texture.

Bake on a sheet pan if you're worried about drips in the oven.

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

Original recipe: <https://chefmaniac.com/southern-style-peach-cobbler-with-buttery-topping/>