

Fresh Southern Peach Cobbler: A Classic Comfort Dessert You'll Love

There's nothing quite like



OVEN
375°F

TIME
15 min

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INGREDIENTS

For the Peach Filling:

5-6 large fresh peaches, peeled and sliced (about 5 cups)

$\frac{3}{4}$ cup granulated sugar

1 teaspoon vanilla extract

1 teaspoon cinnamon

... teaspoon nutmeg

1 tablespoon lemon juice

2 teaspoons cornstarch

For the Cobbler Topping:

1 cup all-purpose flour

1 teaspoon baking powder

... teaspoon salt

$\frac{1}{2}$ cup (1 stick) unsalted butter, melted

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

How to Make Fresh Southern Peach Cobbler:

1. Preheat and Prepare the Peaches:

2. Cook the Peach Filling:

3. Make the Cobbler Topping:

4. Assemble and Bake:

5. Serve and Enjoy:

My Best Tips for Peach Cobbler:

Use ripe, in-season peaches: Fresh peaches have the best flavor, but if they're out of season, you can use frozen or canned peaches (just drain them well).

Don't skip the cornstarch: It helps thicken the peach juices so your cobbler isn't too runny.

Bake until golden brown: The topping should be fully cooked and crispy on the edges for the best texture.

Customize the flavors: Add a splash of bourbon or almond extract for a fun twist.

What to Serve with Peach Cobbler:

Vanilla ice cream: The warm cobbler with cold ice cream is an unbeatable combo.

Whipped cream: Light and fluffy whipped cream adds a touch of richness.

Caramel drizzle: A little caramel sauce on top makes it even more indulgent.

Coffee or sweet tea: A cup of coffee or classic Southern sweet tea pairs perfectly with the cobbler.

FAQs:

DIRECTIONS

- 1.** Preheat and Prepare the Peaches: Preheat your oven to 375°F (190°C). In a large mixing bowl, toss the sliced peaches with sugar, vanilla extract, cinnamon, nutmeg, lemon juice, and cornstarch. Let the mixture sit for about 10 minutes to allow the juices to develop.
- 2.** Cook the Peach Filling: Transfer the peach mixture to a greased 9x13-inch baking dish. Spread it evenly, then place it in the oven to bake for 10 minutes while you prepare the topping. This helps soften the peaches and thicken the juices.
- 3.** Make the Cobbler Topping: In another bowl, whisk together the flour, sugar, baking powder, and salt. Stir in the melted butter and milk until a thick batter forms.
- 4.** Assemble and Bake: Carefully remove the pre-baked peaches from the oven and drop spoonfuls of the batter evenly over the top. The batter will spread as it bakes, creating a beautiful golden crust.
- 5.** Bake for 30-35 minutes, or until the topping is golden brown and the peach filling is bubbling around the edges.
- 6.** Serve and Enjoy: Let the cobbler cool slightly before serving. For the best experience, serve it warm with a scoop of vanilla ice cream or a dollop of whipped cream.
- 7.** My Best Tips for Peach Cobbler: Use ripe, in-season peaches: Fresh peaches have the best flavor, but if they're out of season, you can use frozen or canned peaches (just drain them well).
- 8.** Don't skip the cornstarch: It helps thicken the peach

juices so your cobbler isn't too runny.

9. Bake until golden brown: The topping should be fully cooked and crispy on the edges for the best texture.
10. Customize the flavors: Add a splash of bourbon or almond extract for a fun twist.
11. What to Serve with Peach Cobbler: This cobbler is delicious on its own, but here are some ways to take it to the next level:
 12. Vanilla ice cream: The warm cobbler with cold ice cream is an unbeatable combo.
 13. Whipped cream: Light and fluffy whipped cream adds a touch of richness.
 14. Caramel drizzle: A little caramel sauce on top makes it even more indulgent.
 15. Coffee or sweet tea: A cup of coffee or classic Southern sweet tea pairs perfectly with the cobbler.
16. FAQs: Can I make this peach cobbler ahead of time?Yes! You can bake it ahead and reheat it in the oven at 350°F for about 10 minutes before serving.
17. How do I store leftovers?Store any leftovers in an airtight container in the fridge for up to 3 days. Reheat in the microwave or oven before eating.
18. Can I freeze peach cobbler?Yes! Let it cool completely, then wrap it tightly in plastic wrap and foil. Freeze for up to 3 months and reheat in the oven before serving.
19. This : Fresh Southern Peach Cobbler is everything you want in a homemade dessert-sweet, buttery, and absolutely irresistible. Whether it's peach season or you're just craving a cozy dessert, this cobbler is a must-try.
20. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/fresh-southern-peach-cobbler-a-classic-comfort-dessert-youll-love/>