

## Triple Crust Peach Cobbler: A Buttery, Fruity Dessert You'll Love

is going to take your love for this dessert to the next level. With



**OVEN**  
**375°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Peach Filling:

6 cups fresh or canned peaches, sliced (drained if using canned)

1 cup granulated sugar

1 teaspoon cinnamon

$\frac{1}{8}$  teaspoon nutmeg

2 tablespoons cornstarch

1 tablespoon lemon juice

1 teaspoon vanilla extract

$\frac{1}{4}$  cup unsalted butter, melted

For the Crust Layers:

3 refrigerated pie crusts (store-bought or homemade)

1 egg (for egg wash)

1 tablespoon milk

2 tablespoons granulated sugar (for sprinkling on top)

How to Make Triple Crust Peach Cobbler:

1. Preheat the Oven:

2. Prepare the Peach Filling:

3. Roll Out the Crust:

4. Layer the Cobbler:

Pour half of the peach filling over the bottom crust.

Roll out the second pie crust and place it over the peaches, trimming the edges if needed.

Pour the remaining peach filling over the second crust.

Roll out the third pie crust and lay it on top.

5. Brush with Egg Wash:

6. Bake Until Golden:

7. Cool and Serve:

My Best Tips for Triple Crust Peach Cobbler:

Use fresh peaches when in season - They add the best flavor and natural sweetness. If using canned, make sure to drain them well.

Don't skip the cornstarch - It helps thicken the peach filling so it's not too runny.

For extra crispiness - Bake for an additional 5 minutes uncovered if you love an extra golden, flaky crust.

Make it ahead - This cobbler reheats beautifully, so it's great for meal prep or gatherings.

What to Serve with Peach Cobbler:

Vanilla ice cream - A scoop of creamy ice cream melts into the warm cobbler, creating the perfect balance.

Whipped cream - Light, airy, and slightly sweet, whipped cream complements the warm flavors.

A drizzle of caramel sauce - Adds a rich, buttery sweetness to the peaches.

## DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish to prevent sticking.
- 2. Prepare the Peach Filling:** In a large bowl, combine the sliced peaches, sugar, cinnamon, nutmeg, cornstarch, lemon juice, and vanilla extract. Stir until the peaches are well coated, then let the mixture sit for 10 minutes to allow the flavors to develop.
- 3. Roll Out the Crust:** Roll out one of the pie crusts and place it on the bottom of the prepared baking dish. Press it gently into the corners.
- 4. Layer the Cobbler:** Pour half of the peach filling over the bottom crust.
- 5. Roll out the second pie crust and place it over the peaches, trimming the edges if needed.**
- 6. Pour the remaining peach filling over the second crust.**
- 7. Roll out the third pie crust and lay it on top.**
- 8. Brush with Egg Wash:** In a small bowl, whisk together the egg and milk. Brush this mixture over the top crust for a beautiful golden-brown finish. Sprinkle granulated sugar over the top for extra crunch.
- 9. Bake Until Golden:** Bake for 40-45 minutes, or until the crust is golden brown and the peach filling is bubbling. If the top is browning too quickly, cover it loosely with foil.
- 10. Cool and Serve:** Let the cobbler cool for at least 15 minutes before serving. This helps the filling set slightly. Serve warm with vanilla ice cream or whipped cream for the ultimate treat.

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17. A drizzle of caramel sauce - Adds a rich, buttery sweetness to the peaches.
18. Coffee or tea - A warm drink balances the sweetness for a cozy dessert moment.
19. FAQs: Can I make this cobbler ahead of time? Yes! You can assemble it a few hours ahead, cover it, and store it in the fridge until ready to bake. You can also bake it a day ahead and reheat in the oven at 350°F for 10-15 minutes before serving.
20. How do I store leftovers? Store leftover cobbler in an airtight container in the fridge for up to 4 days. Reheat in the microwave or oven before serving.
21. Can I freeze this cobbler? Yes! Bake the cobbler, let it cool completely, then wrap it tightly in plastic wrap and foil. Freeze for up to 3 months. Thaw overnight in the fridge and reheat in the oven.
22. This : Triple Crust Peach Cobbler is everything a dessert should be-warm, sweet, buttery, and full of flavor. Whether you're making it for a family gathering, holiday table, or just because, it's guaranteed to be a hit.
23. Give it a try and let me know how it turns out

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Original recipe: <https://chefmaniac.com/triple-crust-peach-cobbler-a-buttery-fruity-dessert-youll-love/>