

## Double Crust Brown Butter Peach Cobbler: A Decadent Delight

Double Crust Brown Butter Peach Cobbler: A Decadent Twist on a Summer Classic by Jason Griffith



**OVEN**  
**425°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 2 Pillsbury refrigerated pie crusts
- 6-7 cups sliced peaches (fresh, peeled and sliced, or drained canned peaches)
- 1 stick (½ cup) unsalted butter, browned
- 1 cup granulated sugar
- ... cup brown sugar (light or dark, packed)
- 2 Tbsp lemon juice (freshly squeezed for best flavor)
- 1 tsp vanilla extract (pure vanilla is recommended)
- 1 tsp ground cinnamon
- ... tsp nutmeg (freshly grated is even better!)
- 1 tbsp cornstarch (for thickening the filling)
- Extra pre-baked crust pieces (from scraps) for stuffing (for added texture inside)
- Crumble topping (mixture of flour, butter, sugar) for a crunchy finish

#### Swaps and Notes:

**Peaches:** Fresh, ripe peaches are ideal when in season. If using canned peaches, ensure they are thoroughly drained to prevent a watery filling. Frozen sliced peaches can also be used; no need to thaw, just toss them with the other filling ingredients.

**Brown Butter:** This step is truly transformative. Don't skip it! Be mindful not to burn it; watch for the nutty aroma and golden-brown bits.

**Sugars:** The combination of granulated and brown sugar provides depth. Adjust sweetness to your

preference and the sweetness of your peaches.

**Lemon Juice:** Fresh lemon juice brightens the peach flavor and balances the sweetness.

**Spices:** Cinnamon and nutmeg are classic for peach desserts. A pinch of allspice or cloves could be added for more complexity.

**Pie Crusts:** While refrigerated pie crusts make this recipe quick, you can absolutely use your favorite homemade pie crust recipe.

**Thickener:** Cornstarch is used here, but tapioca starch (1 Tbsp) or all-purpose flour (2 Tbsp) can be substituted.

**Crumble Topping:** If you want an extra layer of texture, a simple crumble topping (e.g.,  $\frac{1}{2}$  cup flour,  $\frac{1}{4}$  cup cold butter,  $\frac{1}{4}$  cup sugar rubbed together) sprinkled on top during the last 10 minutes of baking is fantastic.

**Directions:**

**Preheat Oven:** Get your oven ready by preheating it to 425°F (220°C).

**Brown the Butter:** In a small saucepan, melt the unsalted butter over medium heat. Continue to cook, stirring occasionally, until the butter turns a golden brown color and develops a rich, nutty aroma. Little brown bits will appear at the bottom—those are the flavorful milk solids. Be careful not to burn it, as it can go from browned to burnt very quickly. Remove from heat immediately once browned.

**Prepare Peach Filling:** In a large mixing bowl, combine the sliced peaches (fresh or well-drained canned), granulated sugar, brown sugar, lemon juice, vanilla extract, ground cinnamon, nutmeg, and cornstarch. Pour in the warm, browned butter (including all the nutty solids from the bottom of the pan) and mix everything together until the peaches are well coated and the sugars and cornstarch are dissolved.

**Assemble Bottom Crust:** Carefully roll out one of the Pillsbury refrigerated pie crusts. Gently place it into a 9-inch pie dish, pressing it firmly against the bottom and up the sides. You can trim any excess overhang or leave it for a rustic look.

**Fill the Cobbler:** Pour the prepared peach mixture evenly into the pie crust-lined dish, spreading it out.

**Add Optional Crust Pieces (for texture):** If you desire extra texture within the filling, you can tear or cut small pieces from a third (optional) pre-baked pie crust (or use scraps from the main crusts) and scatter them on top of the peach filling.

**Top with Second Crust:** Roll out the second pie crust. Carefully place it over the peach filling, aligning it with the bottom crust. Pinch the edges

of both crusts together firmly to seal the cobbler. You can crimp them decoratively if desired. With a sharp knife, cut a few slits (about 3-4) in the top crust to allow steam to escape during baking.

**Bake:** Place the pie dish on a baking sheet (to catch any potential drips) and bake in the preheated oven for 30-35 minutes, or until the top crust is beautifully golden brown and the peach filling is visibly bubbling around the edges of the slits.

**Optional Crumble Topping:** If using a crumble topping (a mixture of flour, cold butter, and sugar, rubbed together), sprinkle it evenly over the top crust during the last 10 minutes of baking. This will add an extra layer of crunch.

**Cool and Serve:** Once baked, remove the cobbler from the oven. Let it cool on a wire rack for at least 10 minutes before serving. This crucial cooling time allows the hot, bubbling filling to set, preventing it from being too runny.

**Tips for Success:**

**Ripe Peaches are Best:** If using fresh peaches, ensure they are ripe for maximum sweetness and juiciness.

**Don't Burn the Butter:** Brown butter adds incredible flavor, but it can burn quickly. Stay by the stovetop, stir constantly, and remove from heat as soon as you see those golden-brown solids and smell the nutty aroma.

## DIRECTIONS

1. **Preheat : Oven:** Get your oven ready by preheating it to 425°F (220°C).
2. **Brown the : Butter:** In a small saucepan, melt the unsalted butter over medium heat. Continue to cook, stirring occasionally, until the butter turns a golden brown color and develops a rich, nutty aroma. Little brown bits will appear at the bottom-those are the flavorful milk solids. Be careful not to burn it, as it can go from browned to burnt very quickly. Remove from heat immediately once browned.
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10. **Cool and : Serve:** Once baked, remove the cobbler from the oven. Let it cool on a wire rack for at least 10 minutes before serving. This crucial cooling time allows the hot, bubbling filling to set, preventing it from being too runny.
11. **Servings:** 8 servings
12. **Tips for Success: Ripe Peaches are Best:** If using fresh peaches, ensure they are ripe for maximum sweetness and juiciness.
13. **Don't : Burn the Butter:** Brown butter adds incredible flavor, but it can burn quickly. Stay by the stovetop, stir constantly, and remove from heat as soon as you see those golden-brown solids and smell the nutty aroma.
14. **Thoroughly : Drain Canned Peaches:** If using canned, make sure they are well-drained to avoid a watery filling.
15. **Let it : Cool:** Resist the urge to dig in immediately! Cooling for at least 10 minutes allows the cornstarch to fully thicken the filling.
16. **Baking : Sheet:** Always place your pie dish on a baking sheet. Fruit cobblers can sometimes bubble over, and a baking sheet will catch any drips, saving you from a messy oven.
17. **Serving Suggestions and Pairings:** This Double Crust Brown Butter Peach Cobbler is a complete dessert on its own, but it truly shines with a few classic accompaniments:
18. A generous scoop of vanilla ice cream (the cold creaminess against the warm cobbler is divine!)
19. A dollop of freshly whipped cream
20. A drizzle of caramel sauce for extra indulgence
21. Pair it with a cup of hot coffee or a refreshing glass of iced tea for the perfect summer treat.
22. For other delicious baked goods and desserts, you might also enjoy:
23. **My This : Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas**
24. **And for a cozy fall treat, check out : These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat.**
25. **Storage and Leftover Tips: Leftover Double Crust Brown**

Butter Peach Cobbler can be stored, covered loosely with plastic wrap or foil, at room temperature for up to 2 days. For longer storage, refrigerate for up to 4-5 days. To reheat, warm individual servings in the microwave, or for a crispier crust, reheat larger portions in a preheated oven at 350°F (175°C) until warmed through.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/double-crust-brown-butter-peach-cobbler-a-decadent-delight/>