

Old Time Oven Peach Cobbler: Easy, Classic & Comforting Dessert

Old Time Oven Peach Cobbler: A Slice of Golden, Goopy Nostalgia!



OVEN
375°F

TIME
45 min

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INGREDIENTS

1 large can of sliced peaches, drained (29 oz or equivalent)

1 cup Bisquick mix (or other complete biscuit/pancake mix)

1 cup of milk (whole or 2%)

$\frac{1}{2}$ teaspoon nutmeg (ground)

$\frac{1}{2}$ teaspoon cinnamon (ground)

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

1 cup of sugar (granulated)

Vanilla Ice Cream, optional (for serving)

Swaps and Notes:

Peaches: A large can of sliced peaches is convenient. Ensure they are well-drained to prevent a watery cobbler. If using fresh peaches, you'll need about 4-5 cups of peeled, sliced peaches; you might increase sugar slightly and simmer them briefly with a tablespoon of cornstarch to thicken before adding to the cobbler.

Bisquick Mix: This is the key to the easy, tender crust. Do not substitute with plain flour unless you adjust leavening agents and fat accordingly.

Milk: Whole or 2% milk works best for the crust.

Spices: Nutmeg and cinnamon add classic warm, comforting flavors that pair perfectly with peaches. Adjust quantities to your preference.

Melted Butter: Adds richness and ensures a tender, golden crust.

Sugar (for peaches): Sweetens the peaches. Adjust based on the sweetness of your canned peaches.

Vanilla Ice Cream: An optional but highly recommended serving suggestion! It melts beautifully over the warm cobbler.

How To Make Old Time Oven Peach Cobbler:

Preheat Oven: Preheat your oven to 375°F (190°C).

Prepare Crust Batter: In an 8x8 inch baking dish, combine the Bisquick mix, milk, ½ teaspoon nutmeg, and ½ teaspoon cinnamon. Stir thoroughly with a spoon or whisk until well mixed and a smooth batter forms.

Stir in Melted Butter: Stir in the ½ cup melted butter into the batter until just combined.

Prepare Peaches: In a separate medium mixing bowl, combine the drained large can of sliced peaches with 1 cup of granulated sugar. Stir gently until the peaches are coated.

Assemble Cobbler: Carefully spoon the sugar-coated peaches evenly over the cobbler crust batter in the baking dish. Do not stir or mix the peaches into the batter; they should sit on top.

Bake: Bake for 45 minutes to one hour, or until the crust is beautifully golden brown, puffed up, and the peach filling is bubbling. The exact time will depend on your oven.

Serve: Remove from oven. Let it cool slightly for a few minutes (it will be very hot!). Top with a generous scoop of vanilla ice cream (optional) and serve warm. Enjoy this delightful classic!

Tips for Success:

Drain Peaches Well: Ensure the canned peaches are thoroughly drained to prevent a watery cobbler.

Don't Overmix Crust Batter: Mix until just combined; overmixing can make the crust tough.

Layer, Don't Stir: Spoon the peaches over the batter, don't mix them in. The batter will rise through the peaches as it bakes.

Golden Brown Crust: Bake until the crust is a good golden brown for optimal flavor and texture.

Serve Warm: Cobbler is truly at its best when served warm, especially with melting ice cream.

Serving Suggestions and Pairings:

Family Dinners: A quintessential comforting dessert.

Potlucks & Picnics: A crowd-pleasing, easy-to-transport dessert.

Summer Gatherings: Celebrates the flavor of peaches.

Breakfast/Brunch (indulgent!): A sweet treat for a special morning.

DIRECTIONS

1. Making this : Old Time Oven Peach Cobbler is incredibly simple, with minimal mixing and straight into the oven!
2. Preheat : Oven: Preheat your oven to 375°F (190°C).
3. Prepare : Crust Batter: In an 8x8 inch baking dish, combine the Bisquick mix, milk, ½ teaspoon nutmeg, and ½ teaspoon cinnamon. Stir thoroughly with a spoon or whisk until well mixed and a smooth batter forms.
4. Stir in : Melted Butter: Stir in the ½ cup melted butter into the batter until just combined.
5. Prepare : Peaches: In a separate medium mixing bowl, combine the drained large can of sliced peaches with 1 cup of granulated sugar. Stir gently until the peaches are coated.
6. Assemble : Cobbler: Carefully spoon the sugar-coated peaches evenly over the cobbler crust batter in the baking dish. Do not stir or mix the peaches into the batter; they should sit on top.
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8. Serve: Remove from oven. Let it cool slightly for a few minutes (it will be very hot!). Top with a generous scoop of vanilla ice cream (optional) and serve warm. Enjoy this delightful classic!
9. Tips for Success: Drain Peaches Well: Ensure the canned peaches are thoroughly drained to prevent a watery cobbler.
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14. Serving Suggestions and Pairings: This Old Time Oven Peach Cobbler is a complete and incredibly satisfying dessert on its own. It's perfect for:
15. Family : Dinners: A quintessential comforting dessert.
16. Potlucks & : Picnics: A crowd-pleasing, easy-to-transport dessert.
17. Summer : Gatherings: Celebrates the flavor of peaches.
18. Breakfast/ Brunch (indulgent!): A sweet treat for a special morning.
19. Serve it warm with a scoop of vanilla ice cream for the ultimate experience, or a dollop of freshly whipped cream. For other fantastic fruit-based bakes, consider my Rhubarb Cake or my Sweet Potato Honey Bun Cake.
20. Storage and Leftover Tips: Store any leftover Old Time Oven Peach Cobbler, covered tightly with plastic wrap or foil, at room temperature for up to 2 days, or in the refrigerator for up to 4-5 days. To reheat, warm individual portions in the microwave until heated through, or cover with foil and warm in a 300°F (150°C) oven until bubbly and hot.
21. More Recipes You Will Love: If you loved the moist texture and comforting flavors of this cobbler, here are a few more delightful dessert recipes that I think you'll absolutely love:
22. For another fantastic way to use fruit in baking, check out my This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas.
23. If you're a fan of sweet, spiced bakes, my : Dried Fruit Cake with Honey is perfect.
24. For a sweet-cinnamon self-saucing dessert, my : Snickerdoodle Cobbler Recipe is a must-try.
25. And for a truly classic, crowd-pleasing banana dessert, don't miss my This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/old-time-oven-peach-cobbler-easy-classic-comforting-dessert/>