

Million Dollar Peach Cobbler: Southern Comfort in Every Bite!

There are few desserts as iconic and soul-satisfying as a classic



OVEN
350°F

TIME
40-45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

$\frac{1}{2}$ cup (1 stick) unsalted butter, melted
1 cup all-purpose flour
1 cup granulated sugar
1 tsp baking powder
 $\frac{1}{2}$ tsp salt
1 cup milk (whole milk recommended)
1 (29 oz) can sliced peaches, drained (or 3-4 cups fresh/frozen peaches)
Optional: $\frac{1}{2}$ tsp ground cinnamon (for peaches)
Optional: 1 tbsp extra granulated sugar (for sprinkling on top)

DIRECTIONS

1. **1. Preheat Oven & Prepare Dish:** Preheat your oven to 350°F (175°C). Add the $\frac{1}{2}$ cup (1 stick) melted unsalted butter directly into a 9x13-inch baking dish (or a 9x9-inch dish for a thicker topping). Tilt the dish to coat the bottom evenly with the melted butter. Do not grease the pan further.
2. **2. Make the Topping Batter:** In a large mixing bowl, whisk together the 1 cup all-purpose flour, 1 cup granulated sugar, 1 teaspoon baking powder, and $\frac{1}{2}$ teaspoon salt until well combined. Gradually whisk in the 1 cup milk until you have a smooth batter. Be careful not to overmix; a few small lumps are okay.
3. **3. Layer the Cobbler:** Pour the prepared batter evenly over the melted butter in the baking dish. Do NOT stir or mix the batter into the butter. The butter should remain on the bottom. Evenly scatter the 1 (29 oz) can sliced peaches (drained) over the batter. If using, sprinkle the peaches with $\frac{1}{2}$ teaspoon ground cinnamon. Again, do NOT stir or mix.
4. **4. Bake to Golden Perfection:** Place the baking dish into the preheated oven. Bake for 40-45 minutes, or until the topping is beautifully golden brown, puffed up, and the peaches are bubbling around the edges. A wooden toothpick inserted into the topping should come out clean. For extra crunch and golden color, you can sprinkle 1 tablespoon of extra granulated sugar over the top of the batter before baking.
5. **5. Cool & Serve:** Remove the cobbler from the oven. Allow it to cool slightly for at least 10-15 minutes before serving. This allows the fruit filling to set and the topping to firm up. Serve warm, perhaps with a scoop of vanilla ice cream or a dollop of fresh

whipped cream. Enjoy your truly decadent Million Dollar Peach Cobbler!

SWAPS & NOTES

If using fresh, you might want to increase the granulated sugar slightly in the peach layer (an extra ... cup) and add a squeeze of lemon juice.

Butter: Unsalted butter allows you to control the saltiness.

Melted butter is crucial for the unique batter.

Milk: Whole milk will give the richest, most tender topping.

TIPS FOR SUCCESS

Don't Stir the Butter/Batter: The magic of this cobbler is that the melted butter rises through the batter as it bakes, creating a rich, tender, and uniquely "cake-like" topping.

Do NOT stir the batter into the melted butter in the pan.

Use the Right Pan Size: A 9x13-inch dish is typical, but an 8x8 or 9x9-inch dish will result in a thicker cake layer and may require a slightly longer bake time.

Evenly Distribute Peaches: Spread the peaches evenly over the batter so each serving gets a good fruit-to-topping ratio.

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

Original recipe: <https://chefmaniac.com/million-dollar-peach-cobbler-southern-comfort-in-every-bite/>