

Old Fashioned Peach Cobbler: Classic Southern Dessert

Here's what you'll need to create this delectable Old Fashioned Peach Cobbler:



OVEN
300°F

TIME
30 min

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INGREDIENTS

2 ½ cups all-purpose flour
4 tablespoons white sugar, divided (3 for dough, 1 for sprinkling)
1 teaspoon salt
1 cup shortening (cold)
1 large egg
... cup cold water
1 tablespoon butter, melted (for drizzling)
3 pounds fresh peaches - peeled, pitted, and sliced (about 6-8 medium peaches)
¾ cup orange juice
... cup lemon juice
½ cup butter (1 stick)
2 cups white sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
½ teaspoon ground nutmeg

Swaps and Notes:

Peaches: Fresh, ripe peaches are highly recommended for the best flavor and texture. If fresh are unavailable, you can use frozen sliced peaches (do not thaw, add directly to saucepan, cook longer to soften) or canned peaches (drain well, reduce sugar slightly).

Shortening: Cold shortening is crucial for a flaky crust. Do not substitute with butter entirely for this crust as the texture will differ

significantly.

Sugar (Crust): The small amount of sugar in the crust adds flavor and helps with browning.

Citrus Juices (Filling): The orange and lemon juices brighten the peach flavor and add a lovely tang.

Spices: Cinnamon and nutmeg are classic pairings with peaches. A pinch of ground ginger or cardamom could also be lovely.

Cornstarch: This thickens the peach juices, creating a luscious, not watery, filling.

DIRECTIONS

1. **Baking this :** Old Fashioned Peach Cobbler involves preparing the crust, then the filling, and finally, assembling for that beautiful lattice top.
2. **Make the Crust:: Combine Dry Ingredients:** In a medium bowl, sift together the 2 ½ cups all-purpose flour, 3 tablespoons of the white sugar, and 1 teaspoon salt. This ensures all ingredients are evenly distributed and no lumps.
3. **Cut in : Shortening:** Work in the 1 cup cold shortening using a pastry blender, your fingertips, or a food processor until the mixture resembles coarse crumbs, with some pea-sized pieces of shortening remaining.
4. **Form : Dough:** In a small bowl, whisk together the 1 large egg and ... cup cold water. Sprinkle this liquid mixture over the flour and shortening mixture. Use your hands to gently work the dough until it comes together to form a ball. Be careful not to overwork the dough.
5. **Chill : Dough:** Wrap the dough ball tightly with plastic wrap and chill it in the refrigerator for at least 30 minutes. Chilling makes the dough easier to roll and helps create a flaky crust.
6. **Pre-bake : Bottom Crust:** Preheat your oven to 350 degrees F (175 degrees C). Remove half of the chilled dough. On a lightly floured surface, roll out this half of the dough to an 1/8-inch thickness. Carefully place the rolled-out dough into a 9x13-inch baking dish, pressing it gently to cover the bottom and halfway up the sides of the dish.
7. **Bake : Crust:** Bake the bottom crust in the preheated oven until it's lightly golden brown, about 20 minutes. Remove from oven and let it cool slightly

while you make the filling.

8. **Make the Filling:: Combine Peaches & Juices:** In a large saucepan, combine the 3 pounds of peeled, pitted, and sliced fresh peaches with the $\frac{3}{4}$ cup orange juice and ... cup lemon juice.
9. **Cook with : Butter:** Add the $\frac{1}{2}$ cup butter (1 stick) to the saucepan. Cook over medium-low heat, stirring occasionally, until the butter is completely melted and the peaches start to soften slightly.
10. **Thicken : Filling:** In a separate small bowl, stir together the 2 cups white sugar, 1 tablespoon cornstarch, 1 teaspoon ground cinnamon, and $\frac{1}{2}$ teaspoon ground nutmeg until well combined. Add this sugar and spice mixture into the peach mixture in the saucepan. Mix thoroughly until combined and the cornstarch has dissolved.
11. **Fill : Crust:** Pour the hot peach filling evenly into the pre-baked crust in the 9x13-inch baking dish.
12. **Assemble & Bake Lattice Top:: Roll & Cut Dough:** Remove the remaining half of the chilled dough from the refrigerator. On a lightly floured surface, roll it out to about 1/4-inch thickness. Using a sharp knife or pastry wheel, cut the rolled dough into 1/2-inch-wide strips.
13. **Weave : Lattice:** Carefully weave these dough strips into a lattice pattern over the peach filling. You can do a simple over-and-under weave or a slightly more intricate pattern. Press the ends of the strips onto the edges of the bottom crust to seal.
14. **Final : Touches & Bake:** Sprinkle the woven lattice top evenly with the remaining 1 tablespoon of white sugar. Then, drizzle the 1 tablespoon of melted butter over the sugar-sprinkled lattice.
15. **Final : Bake:** Place the assembled cobbler in the preheated oven. Bake for 35 to 40 minutes, or until the top lattice crust is beautifully golden brown and the peach filling is bubbly and tender.
16. **Cool & : Serve:** Remove the cobbler from the oven and let it cool on a wire rack for at least 30 minutes before serving. This allows the filling to set. Serve warm, perhaps with a scoop of vanilla ice cream!

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Original recipe: <https://chefmaniac.com/old-fashioned-peach-cobbler-classic-southern-dessert/>

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