

This Old-Fashioned Peach Cobbler Is Baked to Perfection in Cast Iron

There are plenty of peach desserts out there, but this one has a hold on me for a reason.



OVEN
350°F

TIME
45 min

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INGREDIENTS

For the Peach Filling:

- 6 cups sliced peaches
- $\frac{3}{4}$ cup granulated sugar
- ... cup brown sugar
- 1 tablespoon lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- ... teaspoon nutmeg
- 2 tablespoons cornstarch

For the Cobbler Batter:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- ... teaspoon salt
- 1 cup milk
- $\frac{1}{2}$ cup unsalted butter

DIRECTIONS

1. Step 1: Preheat the Oven: Preheat your oven to 350°F.
2. Place the butter in a 10-inch cast iron skillet and set it in the oven while it preheats, just until the butter melts.
3. Step 2: Make the Peach Filling: In a mixing bowl, combine sliced peaches, granulated sugar, brown sugar, lemon juice, vanilla, cinnamon, nutmeg, and cornstarch.
4. Toss everything together until the peaches are evenly coated. Set aside.
5. Step 3: Mix the Batter: In another bowl, whisk together flour, sugar, baking powder, salt, and milk until smooth.
6. Step 4: Assemble the Cobbler: Carefully remove the hot skillet from the oven.
7. Pour the batter directly over the melted butter. Do not stir.
8. Spoon the peach mixture evenly over the batter. Again, do not stir. As it bakes, the batter rises up around the fruit and creates that classic cobbler texture.
9. Step 5: Bake: Bake for 40-45 minutes, or until the top is deeply golden and the peach filling is bubbling around the edges.
10. Let it cool for at least 10 minutes before serving.

SWAPS & NOTES

and Swaps Fresh peaches: Best when in season, but frozen peaches work beautifully too.

Canned peaches: Use them in a pinch, just drain well first.

Less sweet option: Reduce the sugar slightly if your peaches are extra ripe.

Add a little sparkle: A sprinkle of coarse sugar on top before baking adds lovely texture.

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

Original recipe: <https://chefmaniac.com/this-old-fashioned-peach-cobbler-is-baked-to-perfection-in-cast-iron/>