

Texas Peach Cobbler

Servings: 6 to 8

A super-moist, fruity, and mighty tasty cake-style peach cobbler. Starting with butter in the bottom of the pan and batter followed by fruit on top. The layers switch places during baking, yielding a very moist yellow fruity cake heavily laden with peaches in the bottom, middle, and top. This tasty, quick-to-make-at-the-last-minute all-year dessert calls for canned peaches, but I also have used nectarines, apricots, fresh or thawed frozen peaches – this delicious recipe is very flexible.

Special Equipment

- 2 1/2-quart baking dish
- Mixing bowls
- Whisk
- Flour sifter

Ingredients

- 1 (28-ounces) can sliced peaches, drained
- 1 teaspoon pure vanilla extract
- $\frac{1}{4}$ teaspoon pure almond extract, optional
- 1 stick unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 teaspoons baking powder

- 1/2 teaspoon fine salt
- 1 cup whole milk, at room temperature
- Vanilla ice cream, for serving

Directions

To make the Texas Peach Cobbler:

1. Preheat the oven to 350°F.
2. In a medium mixing bowl, toss the peaches with the vanilla and almond extracts. Set aside.
3. Place butter in a 2 1/2-quart baking dish. Place in the oven and let it melt while the oven is preheating. Once melted, do not remove it from oven. The butter must be hot to add the batter and fruit.
4. While butter is melting, in a large mixing bowl, sift together the sugar, flour, baking powder and salt. Slowly pour the milk into the flour mixture and whisk until well combined.
5. Remove the baking dish from the oven. Pour the batter in an even layer over the melted butter (do not stir). Spoon the peaches along with their juices evenly over the top of the batter (do not stir).
6. Bake the cobbler for 1 hour. The cobbler is done when the batter rises around the peaches and the crust is golden brown.
7. Remove the cobbler from the oven, and let it cool for about 10 to 15 minutes before serving.
8. Spoon the warm cobbler into serving dishes. Top with vanilla ice cream. Cover any leftovers, and store at room temperature for several days.