

Fresh Peach Cobbler | bites out of life

Adapted from [a sweet pea chef](#)

- 1/2 cup unsalted butter
- 1 cup all-purpose flour (I again used sifted cake flour, since that's what I had on hand)
- 3/4 cup granulated sugar
- 1 tablespoon baking powder
- 1/4 teaspoon kosher salt
- 1 cup milk
- 4 cups (about 6 medium) fresh yellow peaches, cut into slices
- 3/4 cup dark brown sugar
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg



- 1) Preheat oven to 375°F. Melt the butter in a 2-quart baking dish.
- 2) Combine the flour, granulated sugar, baking powder and kosher salt in a medium bowl. Add the milk and stir just until dry ingredients are incorporated. Without stirring, pour the batter over the melted butter.
- 3) Over medium-high heat, heat the brown sugar, peach slices, cinnamon and nutmeg, stirring constantly. Cook until sugar has melted and browned slightly, and all ingredients are fully mixed.
- 4) Pour the peach mixture over the batter without stirring. (The crust will form over the peaches during the baking process). Bake the cobbler for 40-45 minutes or until golden brown. Insert a toothpick into the batter to test for doneness.

From: <http://www.bitesoutoflife.com/2011/07/25/fresh-peach-cobbler/>