

## ***Summer Peach Cobbler with Sweet Buttermilk Biscuit Topping***

*from Urban Sacred Garden*



Nothing says summer in the South like fresh, juicy Georgia peaches. Even as far north as Kentucky we get them shipped in by the truckload. I snagged some of the sweet peachy babies as soon as I saw them and came home to make a sugary cobbler for Independence Day. As soon as dessert was served at the cookout I attended this dish disappeared. Luckily I set aside one scoop for myself at home so I get a few more bites before it is gone.

Yield: 1 Large Cobbler, Serves 8-10

### **INGREDIENTS**

#### **FOR PEACH FILLING**

12 Peaches, skins and pits removed and cut into slices

Juice 1/2 Lemon

3/4 Cup Granulated Sugar

1 Tsp Cinnamon

4 Tbsp Corn Starch\*

\*Note: Depending on the juiciness of your peaches you may not need as much corn starch. My peaches were very juicy so I used extra thickener.

#### **FOR SWEET BISCUIT TOPPING**

2 Cups All-Purpose Flour

3/4 Cup Granulated Sugar

2 Tsp Baking Powder

1/2 Tsp Ground Cinnamon

1/2 Tsp Salt

Dash Ground Nutmeg

1 Stick (8 Tbsp) Cold Butter +2 Tbsp Melted for top

1 Cup Buttermilk

1/4 Cup Raw Sugar or Turbinado Sugar

### **DIRECTIONS**

1. Preheat oven to 375 degrees. In a large bowl combine Peaches, Lemon Juice, Sugar, Cinnamon and Corn Starch. Grease a 28 x 18 glass baking pan and pour Peach filling into the pan, spreading it out evenly.
2. In a separate large bowl whisk together dry ingredients for the sweet biscuit topping: Flour, Sugar, Baking Powder, Cinnamon, Salt and Nutmeg. Cut 8 Tbsp cold Butter into small pieces and toss into flour. Cut in butter with a pastry cutter, 2 knives or with your fingers. Cut butter into flour until butter is broken into small and medium granules. Stir Buttermilk into flour mixture. Do not over mix, and use your hands to bring ingredients together if needed towards the end of mixing.
3. Scoop out 1/4 Cup balls of biscuit dough, form balls with hands, flatten a little and lay along the top of peach filling. Continue until all of the peach filling is covered. Use remaining bits of dough to fill and any holes and to cover completely.
4. Brush top of dough with 2 Tbsp melted butter, then sprinkle Raw Sugar evenly over the top of dough. Place pan in the preheated oven and cook for about 45-55 minutes until peach filling is bubbling and topping is a rich golden brown. (Place a large cookie sheet on the rack below cobbler pan to catch any bubbling run over from peaches. Add water to cookie sheet so drippings don't burn on the pan.)
5. Remove cobbler from oven and allow to cool for about 15 minutes before serving. Enjoy!