

Peach Cobbler

serves 8-10

for the peaches:

- 8 large ripe peaches, cut into thin wedges (about 8 cups)
- 1 tablespoon freshly squeezed lemon juice
- 1/4 cup dark brown sugar
- 1/4 cup granulated sugar
- 1/8 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 3 tablespoons cornstarch

for the biscuit topping:

- 2 cups all-purpose flour
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1 1/2 sticks (3/4 cup) cold unsalted butter, cut into small pieces
- 1 cup + 2 tablespoons heavy cream
- 1/2 teaspoon pure vanilla extract
- 1 tablespoon sanding sugar (granulated sugar can be substituted)
- 1/8 teaspoon ground cinnamon
- vanilla bean ice cream, for serving

1. Preheat oven to 375 degrees. Place sliced peaches in a large bowl and toss with lemon juice, brown sugar, granulated sugar, salt, cinnamon, and cornstarch until all peach slices are coated. Pour mixture into a 2-quart baking dish, spread into an even layer, and set aside.
2. Whisk together flour, granulated sugar, baking powder, and salt in a medium bowl. Add butter pieces to flour mixture and cut in with a pastry blender or two knives until mixture resembles coarse meal. Stir together one cup cream and vanilla extract in a small bowl, then pour over flour mixture and stir until just combined. Scoop dough onto peach mixture one tablespoon at a time, covering entire surface. Brush dough with remaining tablespoon of cream.
3. In a small bowl, stir together sanding sugar and cinnamon. Sprinkle evenly over dough. Place cobbler on a parchment lined baking sheet and bake in upper third of oven until peaches are bubbling and biscuit topping is golden brown, 45 to 55 minutes. Let cool on a rack for 45 minutes. Serve with vanilla ice cream.

a fletcher + fork recipe