

Peach Cobbler with Cinnamon-Swirl Biscuits

Recipe By : Stay for Supper (Country Home)

Serving Size : 8

1 cup all-purpose flour
1 tablespoon brown sugar
1 1/2 teaspoons baking powder
1/8 teaspoon baking soda
1/4 cup butter
1/3 cup milk
1/2 cup finely chopped walnuts
3 tablespoons brown sugar
1/4 teaspoon ground cinnamon
1 tablespoon butter -- melted
2/3 cup packed brown sugar
4 teaspoons cornstarch
1/2 teaspoon finely shredded lemon peel
6 cups sliced, peeled peaches or 6 cups frozen unsweetened peach slices
Sour Cream Topping or ice cream

For Biscuit Topping, in a medium mixing bowl stir together flour, the 1 Tbsp brown sugar, baking powder, baking soda, and 1/4 tsp salt. Cut in the 1/4 cup butter till the mixture is crumbly. Make a well in the center. Add milk all at once. Using a fork, stir just till dough clings together. On a lightly floured surface, knead dough gently for 10 to 12 strokes. Roll or pat dough into a 12x8-inch rectangle. Combine walnuts, the 3 Tbsp brown sugar, and cinnamon; brush dough with the 1 Tbsp melted butter and sprinkle with nut mixture. Roll up jelly-roll style, starting from one of the short sides. Seal edge. With a sharp knife, cut into eight 1-inch-thick slices. Set aside.

For filling, in a large saucepan stir together the 2/3 cup brown sugar, cornstarch and lemon peel. Add peaches and 2/3 cup water. Cook and stir till bubbly. Transfer to a 12x7 1/2x2-inch baking dish. Arrange biscuit slices, cut side down, on HOT filling. Bake, in a 400F oven about 25 minutes or till biscuit slices are golden. Serve warm with Sour Cream Topping or ice cream.

YIELD: 8 servings

SOUR CREAM TOPPING:

Combine 1/2 cup dairy sour cream, 1 Tbsp brown sugar, and 1/8 tsp ground cinnamon.

YIELD: 1/2 cup

Variations:

Apple Cobbler: Substitute 6 cups sliced, peeled cooking apples for the peaches and add 1 tsp apple pie spice to the filling.

Rhubarb Cobbler: Substitute 6 cups sliced rhubarb for the peaches and use 1 1/4 cups brown sugar in the filling.