



Peach Cobbler

By Diana Rattray, About.com

Cook Time: 35 minutes

Ingredients:

3 cups peeled and sliced fresh peaches
1/2 cup granulated sugar
1/4 cup (4 tablespoons) butter cut in small pieces

Crust:

1 cup all-purpose flour
2 teaspoons baking powder
1 tablespoon granulated sugar
1 teaspoon salt
1/4 cup (4 tablespoons) butter
1/2 cup (or less) heavy cream

Preparation:

Lay sliced fresh peaches in a buttered 1 1/2-quart baking dish. Sprinkle with 1/2 cup of sugar. Dot with the 1/4 cup butter which has been cut into small pieces. For crust, mix together, flour, baking powder, 1 tablespoon sugar, and salt. Cut in the remaining 1/4 cup butter. Stir in heavy cream until dough is manageable. Roll dough out on a lightly floured surface; place over sliced peaches. Bake at 375° for 35 minutes, or until top is nicely browned. Peach cobbler serves 6.