

## **PEACH COBBLER #1**

**SOURCE: SAVEUR**

Velma Willett, who sometimes makes this cobbler with a combination of fresh and canned peaches, likes to serve her home-made vanilla ice cream on the side, not on top, "so you don't ruin all that crunchy crust."

### **INGREDIENTS:**

2 29-oz cans pitted peach halves in syrup, drained/sliced  
1 C + 1 TBS sugar  
1 TBS cornstarch  
2 C flour  
1/2 C lightly packed light brown sugar  
12 TBS margarine, cut into pieces  
1/2 tsp ground cinnamon

### **DIRECTIONS:**

1. Preheat oven to 375° F. Put peaches + 1/2 C the sugar into medium saucepan - bring to boil over medium-high heat. Meanwhile, mix together cornstarch + 2 TBS water in small bowl - add to peaches and cook, stirring, 1 minute - transfer peaches + thickened juices to 8x8" baking dish - set aside.
2. Sift together flour, 1/2 C the sugar + light brown sugar in medium mixing bowl. Using a pastry cutter or 2 knives, work margarine into flour till it resembles coarse meal. Spread topping evenly over peach filling and pat down firmly with palms of your hands and your fingers, smoothing out the top - sprinkle topping with remaining TBS of sugar + the cinnamon.
3. Bake cobbler in oven till crust is golden brown and the filling bubbles (about 40 minutes). Set aside to cool briefly before serving with whipped cream (or ice cream on the side) if you like.

Serves: 6