

Texas-Style Peach Cobbler

<http://scarlettabakes.com/texas-style-fruit-cobbler/> - she got it from Cook's Country

Internet address:



4 tablespoons unsalted butter, melted (half a cube)

1/4 cup sugar, granulated, divided

2 tablespoons lemon zest

3 cups peaches, roughly chopped (or apricots, plums, nectarines, apples, pears or berries)

BATTER:

1 1/2 cups all-purpose flour

2 1/2 teaspoons baking powder

1 teaspoon salt

1 1/4 cups sugar

1 1/4 cups unsalted butter, melted (2 1/2 cubes)

1 1/2 cups milk

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

Notes: Texas style cobbler just means there's more batter/cake part than usual, and you place the fruit on TOP and as it bakes the cake part rises up and almost covers the fruit. You can use other fruit - plums, nectarines, apples, pears, and you can add some berries to it as well (raspberries, strawberries, blackberries or blueberries).

1. Preheat oven to 350°. Place 4 tablespoons chopped up butter into a 9x13 baking dish and bake until butter is melted, about 3-4 minutes. Remove melted butter and set aside. If the butter has gotten slightly browned, don't worry - it'll taste just fine - not burned but golden is fine.

2. Meanwhile, toss 1/4 cup of sugar with lemon zest in a small bowl and set aside.

3. Whisk flour, baking powder, salt and remaining sugar in a large bowl. Melt remaining butter and whisk, with milk, into the flour mixture. Continue whisking until smooth. Pour batter into dish with melted butter (before pouring your batter into your dish, you may want to carefully tilt the dish to ensure that the melted butter is coating the bottom of the dish evenly). Sprinkle fruit pieces evenly over the batter. Top with lemon sugar.

4. Bake until the edges are golden brown, crispy, and pulling away from the edges of the pan, approximately 45-50 minutes. Cool for several minutes and serve warm.

Per Serving (excluding unknown items): 474 Calories; 29g Fat (53.9% calories from fat); 4g Protein; 52g Carbohydrate; 2g Dietary Fiber; 79mg Cholesterol; 357mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 2 Other Carbohydrates.