Fresh Peach Cobbler

Author: Mostly a recipe from America's Test Kitchen Family Cookbook

Carolyn T's Main Cookbook

Servings: 8



PEACHES:
2 pounds peaches, peeled, pitted, sliced
3 teaspoons cornstarch
1 pinch ground cloves
1/3 cup sugar, or up to 1/2 cup
BISCUITS:
1 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/3 cup buttermilk
4 tablespoons unsalted butter, melted and cooled
1/2 teaspoon vanilla
1/4 cup crystallized ginger, minced
1/2 teaspoon ground ginger
TOPPING:
2 teaspoons sugar
1/4 teaspoon cinnamon

Blog: Carolyn T's Blog: http://tastingspoons.com

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Per Serving (excluding unknown items): 233 Calories; 6g Fat (22.9% calories from fat); 3g Protein; 44g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 243mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.

Notes: If the fruit is very juicy, it may need a bit more cornstarch. Just add another 1/2 teaspoon. If using frozen fruit, double the quantity of cornstarch.

1. Preheat oven to 400.
2. Prepare the fruit and place in a large bowl. Add the cornstarch and sugar, stir well. Pour into a 9-inch deep-dish pie plate. Place it on a foil-lined rimmed baking sheet (curl up the foil edges in case of spillover).
3. Bake fruit for about 20-30 minutes until the fruit begins to release liquid.
4. Meanwhile, whisk the flour, sugar, baking powder, soda. salt, crystallized ginger and ground ginger together in a large bowl. In a separate bowl whisk the buttermilk, melted butter and vanilla together. In a third bowl toss together the topping of sugar and cinnamon and set aside.
5. Remove the peaches from the oven. Then add the buttermilk and butter mixture to the dry mix. Stir just until all the loose flour is incorporated. Using a spoon, make about 8 small globs of biscuit mix. Flatten very slightly, then place them on top of the hot fruit.
6. Sprinkle the tops of the biscuits with the cinnamon-sugar mix, then place the pie plate back in the oven for another 15-20 minutes, until the biscuits are golden brown.
7. Remove from sheet pan and cool. Serve warm with whipped cream or ice cream.