

Foodnity Recipes

Golden Southern Peach Cobbler Delight

15 min Prep time	**30 min** Cook time	**45 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Filling

- [ ] 6 ripe peaches, peeled and sliced
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp brown sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp nutmeg

For the Biscuit Topping

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup old-fashioned rolled oats
- [ ] 1/3 cup brown sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 6 tbsp unsalted butter, cold and cubed
- [ ] 3/4 cup whole milk

Instructions

1. Preheat the oven to 425°F (220°C). In a large bowl, combine sliced peaches with granulated sugar, brown sugar, lemon juice, cinnamon, and nutmeg; toss gently and set aside to macerate.
2. In another bowl, whisk together flour, oats, brown sugar, baking powder, and salt. Cut in the cold butter using a pastry cutter or fingertips until the mixture resembles coarse crumbs.
3. Stir the milk into the biscuit mixture just until combined. The dough will be slightly shaggy.
4. Transfer the peach mixture to a greased 9-inch baking dish. Drop spoonfuls of biscuit dough over the fruit, covering as much as possible. Brush the tops with a little melted butter.
5. Bake for 30-35 minutes, or until the topping is golden brown and the peach juices are bubbling. Let rest 5 minutes before serving.

Nutrition per serving

380 kcal	5 g	58 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter cobbler, increase the brown sugar in the topping by 2 tbsp.
- For a crispier crust, sprinkle a little extra sugar on top before baking.
- A pinch of sea salt on the biscuit topping can enhance the overall flavor.