

Foodnity Recipes

Old-Fashioned Southern Peach Cobbler

15 min Prep time	**35 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**Southern** Cuisine

Ingredients

Filling

- [ ] 6 ripe peaches, sliced
- [ ] 1/2 cup brown sugar
- [ ] 2 tbsp melted butter
- [ ] 1 tsp ground cinnamon
- [ ] 1 tbsp fresh lemon juice
- [ ] 1/4 tsp nutmeg

Biscuit Topping

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 6 tbsp cold unsalted butter, cubed
- [ ] 3/4 cup buttermilk

Instructions

1. Preheat the oven to 375°F (190°C). Lightly grease a 9-inch baking dish.
2. In a large bowl, toss sliced peaches with brown sugar, melted butter, cinnamon, lemon juice, and nutmeg. Transfer to the prepared dish.
3. In another bowl, whisk flour, sugar, baking powder, and salt. Cut in cold butter until mixture resembles coarse crumbs.
4. Stir in buttermilk just until dough comes together; it will be slightly sticky.
5. Drop spoonfuls of dough over the peach filling, leaving gaps for bubbling.
6. Bake for 30-35 minutes, until the biscuit tops are golden brown and the fruit is bubbling.
7. Allow to cool for 5 minutes, then serve warm with a scoop of vanilla ice cream if desired.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramelization, drizzle a little honey over the biscuits before baking.
- If you prefer a softer topping, spread the dough evenly instead of dropping it.
- A pinch of flaky sea salt on the biscuits just before serving heightens flavor.