

# Wonderful Peach Cobbler

## INGREDIENTS

- 4 1/2 Pounds Peaches (cut into 1-inch chunks)
- 1 Zest & Juice of Lemon
- 1 Stick Unsalted Butter (softened)
- 2 Cups Granulated Sugar
- 1 1/2 Cups All-Purpose Flour
- 2 Tsp, Baking Powder
- 1 Tsp Kosher Salt
- 3/4 Cup Whole Milk
- 1/2 Cup Hot Water
- Cold Heavy Cream (for drizzling)

## RECIPE INSTRUCTIONS

1. Preheat the oven to 350°F (177°C). Line a rimmed baking sheet with foil, pressing it into the edges of the pan and allowing a little excess foil to hang over the edge of the sheet.

2. Place the peaches in a 9-by-13-inch baking pan and pat them in a roughly even layer. Using a zester or a Microplane, finely zest the lemon evenly over the peaches and then squeeze the lemon juice evenly over the peaches, too, catching any seeds before they plummet into the baking dish and get lost among the peaches.

3. In the work bowl of a Bosch mixer fitted with the cookie paddle attachment, beat the butter and 1 1/2 cups sugar on medium speed until sandy, about 1 minute. Add the flour, baking powder, and salt and beat again for another 30 seconds, until all the flour is incorporated and the mixture is evenly crumbly. Reduce the speed to low and slowly add the milk. Increase the speed to medium and beat until light and fluffy, about 2 minutes more.

4. Plop the batter in 6 large blobs over the peaches. With an offset spatula or small knife, carefully spread the batter evenly over the fruit so it's no more than about 1/2 inch thick in any place.

5. Sprinkle the remaining 1/2 cup sugar over the batter. Then drizzle the hot water evenly over the sugar to melt the sugar into the topping. (Yes, it's a strange method, but it works. Trust us.)

6. Place the baking dish on the foil-lined baking sheet and bake for 60 to 70 minutes, until the top is cracked and golden brown. (You'll want to start checking it at 60 minutes. A toothpick inserted in the topping should come out dry—just be sure to check it in a few places.)

7. Let the cobbler sit in the baking dish on a wire rack for at least half an hour. (It's no fun to wait, we understand. But scalding hot stone fruits are no fun, either.) Scoop the warm peach cobbler into big bowls and dribble-heavy cream on top.

