



## Fresh Southern Peach Cobbler

SERVINGS 4



PREP TIME 20 min

COOK TIME 40 min

### DIRECTIONS

1. Preheat oven to 425 degrees F.
2. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.
3. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.
4. Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

### INGREDIENTS

- 8 fresh peaches - peeled, pitted and sliced into thin wedges
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch
- 1 cup all-purpose flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces
- 1/4 cup boiling water
- 3 tablespoons white sugar
- 1 teaspoon ground cinnamon

For a pinch of

*Seabra's*  
flavor...**For the best taste, use fresh Georgia Peaches.**