

Notes:

- 2 pounds of peaches? You might need just 6 or 8 whole peaches depending on their size. At Whole Foods Market in Ann Arbor, it only takes 4 of what they label as "conventional peaches" to get the 2 pounds. But be sure to actually weigh this!

Peach Cobbler



This recipe has stood the test of time, from when Dave's mom Joyce first started making it when she was a kid in the 1930's (we're not quite sure who she learned it from), to Dave's own kids making it themselves today. The kids do make mistakes in reading recipes (one young man once used 1/4 cup salt in this particular recipe instead of 1/4 tsp salt), but that's a good way for them to learn to pay attention to details.

Filling Ingredients

3/4 cup sugar
 3 Tbs unsalted butter
 1/2 cup milk
 1 cup all-purpose flour
 1 tsp baking powder
 1/4 tsp salt
 2 lbs Michigan peaches, peeled, pitted and cut into wedges OR 3 14.5 oz cans peaches in light syrup, drained

Equipment

1 medium mixing bowl
 1 9" x 13" glass baking dish
 1 large metal spoon (for creaming)
 1 rubber spatula
 Non-stick spray

Preheat an oven to 350 degrees F. Spray a 9 x 13 glass baking dish with non-stick spray and *gently* lay the peach wedges in the dish, making sure none of them are on their edges. In the mixing bowl, cream together the sugar and butter with the back of the spoon until the mixture is nice and smooth. Add the milk, flour, baking powder and salt (sift these last three together to really do this right), mixing it all together until it's smooth again. With a rubber spatula, cover the peaches with the creamed mixture. This mixture might be a bit stiff, and that's ok. Just make sure each peach wedge is covered by some of it.

Topping Ingredients

1/2 tsp salt
 1 cup sugar (if using fresh peaches) OR 1/2 cup sugar (if using canned peaches)
 1 Tbs cornstarch
 1 cup boiling water

Equipment

1 medium mixing bowl

Mix the salt, the sugar and the cornstarch together. (If the cornstarch has been in the cupboard for a while you may have to sift it.) Sprinkle this dry mixture over the filling you made before. Boil some water (really boil it, don't nuke it, and don't use just hot tap water either) and pour the measured water over the completed dish. Bake the completed cobbler in the preheated oven for one hour. Cool it for a while on a rack before chilling it in the fridge for at least a couple hours before serving.