

## **PEACH COBBLER**

Active time: 20 min. Start to finish: 45 min.

6 large peaches, cut into thin wedges

1/4 cup sugar

1 tablespoon fresh lemon juice

1 teaspoon cornstarch

For biscuit topping

1 cup all-purpose flour

1/2 cup sugar

1 teaspoon baking powder

1/2 teaspoon salt

3/4 stick cold unsalted butter, cut into small pieces

1/4 cup boiling water

### **Cook peaches:**

Preheat oven to 425°F.

Toss peaches with sugar, lemon juice, and cornstarch in a 2-qt. non-reactive baking dish and bake in middle of oven 10 minutes.

### **Make topping while peaches bake:**

Stir together flour, 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.

Remove peaches from oven and drop spoonfuls of topping over them. Bake in middle of oven until topping is golden, about 25 minutes. (Topping will spread as it bakes.)

Serves 4.

**Gourmet**  
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