



Easiest Peach Cobbler

So fast, so luscious and the clean-up is a cinch! I made this recipe so easy, you will make it often. With so few ingredients, you won't even need the recipe after making it once or twice. I love how the batter has many textures after cooking; the custardy bits around the fruit, the angel food-like center, the crisp cookie rim and a caramelized, almost "bruleed" (cooked sugar crust) edge and bottom. (All with one super simple batter!) A clay baking dish is ideal to use for an evenly cooked, browned result and easier clean up, but metal and glass will work as well.

Ingredients:

Yield: Serves 8

- ½ cup unsalted butter
- 1 cup all-purpose flour
- 1 cup sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1 cup freshly grated nutmeg
- 1 cup milk
- 4 cups fresh or frozen peaches, cut in thick slices



Instructions:

1. Place stick of butter into a 9 x 13 inch pan or a round or oval baking dish. Pre-heat the oven to 350°F convection or 375°F non-convection and place dish into oven to melt the butter. (I like to get it a bit browned for extra flavor.)
2. In a medium bowl, add flour, sugar, baking powder, salt and nutmeg. Stir to combine. Add milk and stir to just moisten and blend, do NOT over-mix or the batter will become less tender; there should be a few lumps here and there.
3. Pour into heated pan with butter and do not stir. Top with fruit scattered evenly onto batter. Bake for 40-45 minutes or until crisp and brown with extra crisp edges. Serve warm or at room temperature as-is or with whipped cream or ice cream.



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