



PEACH COBBLER



Ingredients:

- 8 fresh peaches, peeled, pitted and sliced into thin wedges
- 1/4 cup white sugar
- 1/4 cup brown sugar, packed
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 teaspoon fresh lemon juice
- 2 teaspoons cornstarch

For the topping:

- 1 cup all-purpose flour (for gluten-free, substitute with a gluten-free all-purpose flour blend)
- 1/4 cup sugar
- 1/4 cup brown sugar, packed
- 1 teaspoon baking powder (ensure it's gluten-free if necessary)
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled and cut into small pieces (for a dairy-free option, use cold coconut oil or a vegan butter substitute)
- 1/4 cup boiling water

For serving (optional):

- Vanilla ice cream or whipped cream (choose gluten-free and dairy-free versions if needed)

Instructions:

1. Preheat your oven to 425 degrees F (220 degrees C).
2. Prepare the peaches: In a large bowl, combine the sliced peaches, 1/4 cup white sugar, 1/4 cup brown sugar, cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2-quart baking dish. Bake in the preheated oven for 10 minutes.
3. Make the topping: While the peaches are baking, in a separate large bowl, combine the flour, 1/4 cup sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in the butter with your fingertips, or a pastry blender, until the mixture resembles coarse meal. Stir in the boiling water until just combined.
4. Assemble the cobbler: After the peaches have baked for 10 minutes, remove them from the oven and drop spoonfuls of the topping over them. The topping doesn't have to be even; the rustic look is part of the charm!
5. Bake: Return the baking dish to the oven and bake until the topping is golden, about 25-30 minutes.
6. Serve warm: Let the cobbler sit for a few minutes after baking. Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream for an extra special treat.

