
Country Peach Cobbler

The Essential Southern Living Cookbook

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 45 minutes

This cobbler not only has its' share of fresh peaches but also two crisp layers of pastry. If your peaches are really juicy, slide a foil-lined baking sheet underneath the baking dish in the oven to catch any drops.

12 medium to large (about 12 cups) fresh peaches, peeled and sliced

3 cups granulated sugar

1/3 cup all-purpose flour

2/3 cup butter

1 tablespoon vanilla extract

2 packages (15 ounce ea) refrigerated pie crusts

2 tablespoons granulated sugar

vanilla ice cream

In a Dutch oven, combine the peaches, two cups of granulated sugar and the flour. Let stand for 10 minutes or until the sugar dissolves. Bring the peach mixture to a boil. Reduce the heat to low and simmer for 10 minutes or until tender. Remove the pan from the heat. Add the butter and vanilla, stirring until the butter melts.

Preheat the oven to 475 degrees.

Unroll the piecrusts. Cut 1-1/2 crusts into 1-1/2-wide strips for the lattice top. Place the strips into the refrigerator. Trim another 1-1/2 crusts to fit a 13 x 9-inch baking dish.

Spoon half of the peach mixture into a lightly greased 13 x 9-inch baking dish. Arrange the trimmed crusts over the peach filling, overlapping slightly, if necessary. Cut several slits in the pastry.

Bake in the preheated oven until the pastry is well browned, 20 to 22 minutes. Remove from the oven. Cool slightly. Spoon the remaining peach mixture over the baked pastry. Carefully arrange the pastry strips in a lattice design over the hot filling. Sprinkle with two tablespoons of the sugar. Bake for 20 minutes more or until the top pastry is well browned.

Serve warm or cold with vanilla ice cream.

(NOTE: If peaches are not in season, substitute two packages of frozen peaches (20 ounce each). Reduce the sugar to two cups and the flour to three tablespoons. Proceed as directed.)

Yield: 8 to 10 servings

Dessert

Per Serving (excluding unknown items): 6105 Calories; 235g Fat (33.9% calories from fat); 30g Protein; 998g Carbohydrate; 25g Dietary Fiber; 408mg Cholesterol; 2843mg Sodium. Exchanges: 16 Grain(Starch); 8 Fruit; 46 1/2 Fat; 42 Other Carbohydrates.