

Southern Peach Cobbler

One always think of the south with peaches, but they are grown in many countries and even here in California. Here is a peach cobbler that you will want to make as soon as the peaches become ripe!

Prepare a 9x13-inch baking pan with a coating of butter.
Preheat the oven to 375°F

Peach Mixture

2 lbs (about 6)	freestone peaches, peeled and sliced
2/3 cup	brown sugar, packed
1 tbsp	unsalted butter
1-1/2 cups	water

In a 3-quart saucepan, on medium heat bring the peaches, sugar, butter and water to a boil, stirring. Set aside

Batter

1-1/2 cups	all-purpose flour
1 tbsp	baking powder
2 tbsp	unsalted butter, room temperature
1/2 tsp	pure vanilla extract
1/4 tsp	sea salt
1/4 tsp	pure almond extract
2/3 cup	brown sugar, packed
3/4 cup	whole milk

1. In a bowl, whisk flour, baking powder and salt. Set aside.
2. In a medium bowl, with a mixer, blend butter, vanilla, salt and almond extract until fluffy. Add brown sugar, continue to blend until creamy. Add half of the flour mixture, blend, add half of the milk, blending thoroughly, add the rest of the flour, blend and then finish with the rest of the milk.
3. Pour the batter into prepared pan. Using a slotted spoon, place the prepared peaches on top, then place into the oven, on the middle rack. Pour the syrup that was part of the cooked peaches, onto the top of the mixture.
4. Bake in preheated oven (375°F) for 20 minutes (set a timer), then lower the temperature to 325°F for 25 additional minutes.
5. Serve hot.