

Our State eats

Published in the July 2017 issue of Our State

Peach Cobbler

Yield: 6 servings.

- 2½ cups all-purpose flour**
- 3 tablespoons white sugar**
- 1 teaspoon salt**
- ½ cup shortening**
- ½ cup very cold butter, cut into small cubes**
- 1 large egg**
- ¼ cup cold water**
- 3 pounds fresh, medium-size peaches (about 10 peaches), peeled, pitted, and sliced**
- ¼ cup lemon juice**
- ½ cup orange juice**
- ½ cup butter**
- 1 cup white sugar**
- 1 cup brown sugar**
- ½ teaspoon ground nutmeg**
- ½ teaspoon cardamom**
- 1 teaspoon ground cinnamon**
- 1 tablespoon cornstarch**
- 1 tablespoon white sugar**
- 1 tablespoon butter, melted**
- Vanilla ice cream (optional)**

In a large mixing bowl, sift together the flour, 3 tablespoons sugar, and salt. Work in the shortening and cubed



butter with a pastry blender until the mixture resembles coarse crumbs. In a small bowl, whisk together the egg and cold water. Sprinkle over flour mixture, and form dough into a ball. Cover with plastic wrap and chill for 30 minutes.

Preheat oven to 350°. Roll out half of the dough to a ⅛-inch thickness. Place in a 9 x 13-inch baking dish, covering the bottom and halfway up the sides. Bake for 20 minutes, or until golden brown.

In a large saucepan, combine the peaches, lemon juice, and orange juice. Add ½ cup butter, and cook over medium-low heat until butter is melted.

In a bowl, combine 1 cup white sugar, 1 cup brown sugar, nutmeg, cardamom, cinnamon, and cornstarch; stir into peach mixture. Remove from heat, and pour into baked crust.

Roll remaining dough to a ¼-inch thickness. Place dough over peach mixture. Sprinkle with 1 tablespoon sugar, and drizzle with 1 tablespoon melted butter. Cut an “x” in the center of the top dough to allow steam to escape.

Bake for 35 to 40 minutes, or until top crust is golden brown. Remove from oven and allow to set for 15 minutes. Serve with vanilla ice cream (optional).

Subscribe to the Our State Eats newsletter and get recipes weekly.
Go to ourstate.com/os-newsletters