

Grannie's Peach Cobbler
Barbara Baker, Cañon City, CO

Servings: 8 to 12 servings

Ingredients:

6 cups peeled and sliced peaches (approx. 12 medium peaches or about 2 lbs.)
¾ to 1 cup sugar, depending on sweetness of peaches
2 Tbs. Lemon juice
1 tsp. Vanilla
4 Tbs. Flour
4 Tbs. Butter

Crumb Crust:

1 cup sugar
1 ½ cup flour
2/3 cup butter

Mix sugar and flour, cut in butter until crumbly.

Hint: When peaches are ripe and you have an abundance of them, I freeze about 12 peaches in a plastic bag after washing them and letting them air dry. Be sure to extract as much air out of the bag as possible. In the winter when it comes time to have a summer blessing from the freezer, you just let them thaw on the counter for 1 hour and the skins will slip right off. Follow directions for above and enjoy!

Instructions:

Mix peaches with all cobbler ingredients and pour into 13x9x2 inch pan. Sprinkle with Crumb crust. Sprinkling with cinnamon is optional. Bake for 1 hour at 350 degrees or until crust is brown and juice is bubbling. Serve hot or at room temperature with a dollop of vanilla ice cream.

Wine Pairing:

Adding a glass of the newly released 2003 Merlot Port from The Winery at Holy Cross Abbey with its smooth and silky rich black cherry fruit flavor (with a slight chocolate finish) makes this an exceptional treat!