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Southern Peach Cobbler

- 8 Fresh peaches - peeled, pitted and sliced into thin wedges
- 1/4 Cup white sugar
- 1/4 Cup brown sugar
- 1/4 Tsp ground cinnamon
- 1/8 Tsp ground nutmeg
- 1 Tsp fresh lemon juice
- 2 Tsp cornstarch
- 1 Cup all-purpose flour
- 1/4 Cup white sugar
- 1/4 Cup brown sugar
- 1 Tsp baking powder
- 1/2 Tsp salt
- 6 Tbsp unsalted butter, chilled and cut into small pieces
- 1/4 Cup boiling water

Mix Together:

- 3 Tbsp white sugar
- 1 Tsp ground cinnamon

- 1) Preheat oven to 425 degrees F (220 degrees C).
- 2) In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch. Toss to coat evenly, and pour into a 2 quart baking dish. Bake in preheated oven for 10 minutes.
- 3) Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt. Blend in butter with your fingertips, or a pastry blender, until mixture resembles coarse meal. Stir in water until just combined.
- 4) Remove peaches from oven, and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes.

Makes 4 Servings