



Baldacci
FAMILY VINEYARDS
NAPA VALLEY

Peach Cobbler

Prep: 15 min

Cook: 45 min

Total: 1 hour

Yield: 8 servings

Ingredients

Peach Filling

- 5–6 large fresh yellow peaches, sliced
- 1/4 cup sugar

Cobbler Topping

- 1/2 cup salted butter, melted
- 3/4 cup sugar
- 1 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking powder
- a pinch of salt
- 1/4 cup turbinado sugar (optional, but really nice)
- whipped cream or vanilla ice cream for serving

Directions

1. Preheat the oven to 350 degrees. Smear the bottom of 9×13 pan with a little bit of butter. Add peaches and sugar, and mix directly in the pan.
2. Mix the butter, sugar, vanilla, flour, baking powder, and salt until a cookie-dough-like batter forms.
3. Place scoops of the mixture over the top of the peaches. Spread with a spoon or with your fingers – no need for perfection here.
4. Bake for 30 minutes. At this point it should be juicy and bubbly around the sides – if not, see notes.
5. Sprinkle the top with turbinado sugar. Bake another 10 minutes and then finish with a few minutes under the broiler (475-ish) for a few minutes to get it golden brown and slightly crunchy on top.
6. To get a thick saucy peach base, let it stand for 20-30 minutes before serving with some vanilla ice cream.

Pair With

Frederich Gewürztraminer