

Peach Cobbler

Makes 8 to 10 servings

"As a Georgia gal, y'all know I'm partial to peaches, and the buttery crust on top of the peach filling is fantastic."—Paula

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| <ul style="list-style-type: none">1 cup unsalted butter, softened$1\frac{2}{3}$ cups sugar, divided2 large eggs3 cups all-purpose flour$\frac{1}{2}$ teaspoon salt12 cups sliced peeled fresh peaches (about 6 pounds)3 tablespoons fresh lemon juice$\frac{1}{4}$ cup cornstarch | <ul style="list-style-type: none">1. In a large bowl, beat butter and $\frac{3}{4}$ cup sugar with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour and salt until smooth, stopping to scrape bowl (dough will be thick).2. Turn out dough onto a lightly floured surface, and shape into a rectangle. Wrap in plastic wrap, and refrigerate for 30 minutes.3. In a large bowl, stir together peaches, $\frac{1}{4}$ cup sugar, and lemon juice; let stand while dough chills.4. Preheat oven to 375°. Spray a 13x9-inch baking dish with cooking spray.5. Drain peaches, discarding liquid; stir in cornstarch and remaining $\frac{1}{4}$ cup sugar until well combined. Pour into prepared pan. On a lightly floured surface, roll dough to a 14x10-inch rectangle, about $\frac{1}{4}$ inch thick. Place on peaches, and fold excess dough around edges. Cut slits in dough to let steam escape.6. Bake until crust is golden brown and filling is hot and bubbly, 40 to 45 minutes. Let cool for at least 30 minutes before serving. |
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