Peach Cobbler

Prep time: 15 minutes
Bake time: 20-25 minutes
Serves: 4-6

Filling Ingredients:

8 large, ripe peaches, pitted and chopped
1/3 c. white sugar
2 T fresh lemon juice
2 t. all-purpose flour
1 t. kosher salt
1 t. nutmeg
1 t. cinnamon
1 t. real vanilla extract
¼ c. packed brown sugar

Topping Ingredients:

1 c. all-purpose flour
¾ c. sugar
1 t. kosher salt
1 t. baking powder
¼ c. heavy cream
¼ c. water
½ c. unsalted butter, chilled
1 egg white, whisked with 2 T. water

Directions:

1. Place the top oven rack in the center position and pre-heat oven to 400°F.
2. Add peaches, sugar, lemon juice, flour, salt, nutmeg, cinnamon and vanilla extract to a large bowl and toss to combine.
3. Transfer to a greased 8" x 8" baking pan and spread into an even layer. Sprinkle brown sugar on top of peach mixture before placing pan in pre-heated oven. Bake for 10 minutes.
4. Add flour, ½ cup sugar, salt, and baking powder to a different bowl and stir to combine. Chop chilled butter into very small pieces with a sharp knife. Add to bowl and combine with dry ingredients with your fingers until small pebble-sized pieces are formed.
5. Add heavy cream and water to the flour mixture and stir with a fork until all the dry ingredients are moist and somewhat sticky. Do not overwork dough.
6. Remove baking pan from oven and carefully spoon dough over the top, making sure the dough is the same thickness throughout. Leave spaces in between, as pictured, for a more rustic look.
7. Return to oven and bake for another 10-15 minutes, or until the topping begins to brown. Remove from oven and brush the top with the egg white wash and sprinkle remaining sugar on top. Return to oven to finish baking, another 10-15 minutes. Remove from oven when the top is evenly golden brown.
8. Allow pan to cool slightly before serving on its own or topped with whipped cream or ice cream. Enjoy!