



Southern Peach Cobbler

with Cornbread Drop Biscuits



1h



2 Servings

This Southern-style peach cobbler is an excellent way to end a summer meal. A touch of vanilla enhances the natural stonefruit flavor of sweet, fresh peaches. We top it off with flaky homemade buttermilk-corn meal drop biscuits before baking until golden and bubbly. Take it to the next level with a scoop (or two!) of your favorite vanilla ice cream. (2p-plan serves 6; 4p-plan serves 8—nutrition reflects 1 portion of cobbler)

What we send

- 5 peaches
- 1 lemon
- 2 (¼ oz) cornstarch
- 10 oz granulated sugar
- ¼ oz warm spice blend
- 1 oz buttermilk powder ¹
- 2 (1 oz) sour cream ¹
- 5 oz all-purpose flour ²
- 3 oz quick-cooking polenta
- ¼ oz baking powder

What you need

- vanilla (optional)
- kosher salt
- 6 Tbsp unsalted butter ¹

Tools

- medium (8x8-inch) baking dish
- rimmed baking sheet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 440kcal, Fat 14g, Carbs 71g, Protein 7g



1. Prep filling

Preheat oven to 400°F with a rack in the center. Halve **peaches**, remove pits, then cut fruit into ¾-inch pieces.

Squeeze **2 tablespoons lemon juice** into a medium baking dish. Add peaches, **all of the cornstarch, ½ cup sugar, 1 teaspoon vanilla (if desired), and ½ teaspoon each of salt and warm spice blend**; toss to combine. Set baking dish on a rimmed baking sheet; bake for 10 minutes.



4. Drop biscuits

Once **peaches** are finished baking, remove from oven. Use a spoon or ice cream scoop to place **2 tablespoon-size dollops of biscuit batter** evenly over fruit.

Brush drop biscuits with **remaining buttermilk mixture** and evenly sprinkle **1 tablespoon sugar** over top.



2. Prep biscuits

While **peaches** bake, cut **6 tablespoons cold butter** into ½-inch pieces.

In a measuring cup, whisk to combine **buttermilk powder, all of the sour cream, and ⅓ cup water**.

In a large bowl, whisk to combine **flour, polenta, baking powder, ¼ cup sugar, and ½ teaspoon salt**.



5. Bake cobbler

Bake **cobbler** on center oven rack, until **peaches** are bubbling and **biscuits** are cooked through and golden brown on top, 35–40 minutes.



3. Mix biscuits

Use your fingertips to rub **butter pieces** with **flour mixture** until it resembles a coarse meal with small pieces. Add **½ cup of the buttermilk mixture** and stir with a fork until dough just comes together with no dry bits on the bottom of the bowl. (Be careful not to overmix.)



6. Rest cobbler & serve

Remove **cobbler** from oven and let rest for 30 minutes before serving.

Serve **cobbler** warm or at room temperature with **ice cream** or **whipped cream** on the side, if desired. Enjoy!