

Skillet Peach Cobbler

SERVES 6 TO 8

Four pounds of frozen sliced peaches can be substituted for fresh; there is no need to defrost them. Start step 2 when the peaches are almost done.

FILLING

- 4 tablespoons unsalted butter
- 5 pounds peaches, peeled, halved, pitted, and cut into ½-inch wedges
- 6 tablespoons (2⅔ ounces) sugar
- ⅙ teaspoon salt
- 1 tablespoon lemon juice
- 1½ teaspoons cornstarch

TOPPING

- 1½ cups (7½ ounces) all-purpose flour
- 6 tablespoons (2⅔ ounces) sugar
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup buttermilk
- 4 tablespoons unsalted butter, melted and cooled
- 1 teaspoon ground cinnamon

1. FOR THE FILLING: Adjust oven rack to middle position and heat oven to 425 degrees. Melt butter in 12-inch oven-safe nonstick skillet over medium-high heat. Add two-thirds of peaches, sugar, and salt and cook, covered, until peaches release their juices, about 5 minutes. Remove lid and simmer until all liquid has evaporated and peaches begin to caramelize, 15 to 20 minutes. Add remaining peaches and cook until heated through, about 5 minutes. Whisk lemon juice and cornstarch in small bowl, then stir into peach mixture. Cover skillet and set aside off heat.

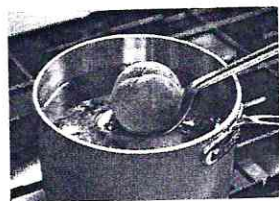
2. FOR THE TOPPING: Meanwhile, whisk flour, 5 tablespoons sugar, baking powder, baking soda, and salt in medium bowl. Stir in buttermilk and butter until dough forms. Turn dough out onto lightly floured work surface and knead briefly until smooth, about 30 seconds.

3. Combine remaining 1 tablespoon sugar and cinnamon. Break dough into rough 1-inch pieces and space them about ½ inch apart on top of hot peach mixture. Sprinkle with cinnamon sugar and bake until topping is golden brown and filling is thickened, 18 to 22 minutes. Let cool on wire rack for 10 minutes. Serve.

PEELING PEACHES



1. With paring knife, score small X at base of each peach.



2. Lower peaches into boiling water and simmer until skins loosen, 30 to 60 seconds.



3. Transfer peaches immediately to ice water and let cool for about 1 minute.



4. Use paring knife to remove strips of loosened peel, starting at X on base of each peach.