

Peach Cornmeal Cobbler

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Servings: 10

FILLING

8 cups fresh peach slices (peeled or unpeeled)

1 cup turbinado or brown sugar

3 tablespoons cornstarch

1/2 teaspoon salt

CRUSTS

1 1/2 cups all-purpose flour

1 cup cornmeal

1/4 cup granulated sugar

1/4 teaspoon salt

3/4 cup very cold butter, grated

4 tablespoons water

Preheat the oven to 425 degrees.

To prepare the filling, combine the peaches, sugar, cornstarch and salt in a large bowl. Toss well.

To prepare the crust, combine the flour, cornmeal, sugar and salt in a large bowl. Add the butter; mix with your hands until the mixture resembles coarse meal. Add the water. Mix until the dough comes together.

Gather the dough into a ball and divide in half. Wrap one half in plastic wrap and freeze for later use. Roll the remaining dough on a floured surface into a twelve-inch circle. Cut into decorative strips.

Place the peaches in a shallow three-quart baking dish. Top with the dough strips, weaving them into a lattice pattern over the peaches.

Bake for 30 to 45 minutes.

Per Serving (excluding unknown items): 147 Calories; trace Fat (2.6% calories from fat); 3g Protein; 32g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 161mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Other Carbohydrates.