

Georgia Peach Cobbler

Ingredients

For the peaches

- 8 peaches, cored and sliced
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 2 tsp cornstarch
- 1 tsp lemon juice
- 1/4 tsp ground cinnamon
- 1/8 tsp ground nutmeg

For the topping

- 3 Tbsp white sugar
- 1 tsp ground cinnamon

For the biscuits

- 1 cup flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1 tsp baking powder
- 1/2 tsp salt
- 6 Tbsp butter, diced
- 1/4 cup boiling water

Directions

Preheat oven to 425°F.

In a large bowl, mix together all the ingredients for the peaches. Transfer to an 8"x8" square or 9" round baking pan. Bake for 10 minutes.

Meanwhile, *prepare the topping* by mixing together the sugar and cinnamon in a small bowl. Set aside.

Prepare the biscuits by mixing together the flour, sugars, baking powder and salt in a large bowl. Add the diced butter and mix into a crumble with your hands or a pastry blender. Mix in the boiling water until smooth.

Drop the biscuits by the spoonful on top of the baked peaches. Sprinkle the cinnamon sugar on top. Bake for 25 minutes, checking after 20.