



## Frances Virginia Peach Cobbler

*The recipe is adapted from the Frances Virginia Tea Room Cookbook by Mildred (Millie) Coleman. It's a cookbook I've turned to through the years although when I was writing about food in Atlanta the tea room was long gone. Just reading this peach cobbler recipe for the first time made me feel like I was back in Georgia where like in other peach-producing states, everyone has peaches on the brain come summertime. So when my husband brought home a box of Peach Truck peaches, grown in Georgia, I babied and let those peaches ripen on the counter for four days before making this cobbler. I used a pan like my mother used, and I did add a whisper of cinnamon on top, which she wouldn't have done, but I do think it makes a cobbler even more appealing. The pastry is my recipe, easy to throw together in the food processor. I put a range on the sugar because it really depends on the ripeness and natural sweetness in the peaches as to how much to add. Taste a few slices of peach before you make the cobbler. If they are sweet and perfect, hold back a couple tablespoons sugar, which you can always make up for with a scoop of ice cream. But if the peaches are flat, add a squeeze of lemon juice and the full amount of sugar. Or, add a handful of raspberries or blueberries to perk things up.*

Makes 8 servings

Prep: 40 to 45 minutes

Bake: 45 to 50 minutes

### **Crust:**

2 cups all-purpose flour

1 teaspoon salt

10 tablespoons cold unsalted butter

6 to 7 tablespoons ice water

### **Filling:**

6 heaping cups sliced fresh ripe peaches (from 12 to 15 peaches depending on their size)

1 cup sugar

1 1/2 tablespoons all-purpose flour

Pinch of salt

**To finish:**

1/4 cup water

4 tablespoons unsalted butter, cut into 4 pieces each

1 tablespoon milk, to brush the top

2 tablespoons sugar or cinnamon sugar, for sprinkling on top

1. For the crust, place the flour and salt in the bowl of a food processor and pulse to combine. Cut the butter into small pieces and distribute around the bowl. With your fingertips, toss with the flour to separate them. Pulse the mixture 8 to 10 times, just to incorporate the butter. Add 6 tablespoons of the ice water, and pulse until the dough just comes together. Add the last tablespoon of water as needed until the dough pulls together and is moist but not sticky. Press down on the dough to make a disk, and wrap it in wax paper and chill while you prep the peaches.
2. For the filling, peel and slice the peaches. Spoon them into a 13- by 9-inch casserole. Place the sugar in a small bowl, and stir in the flour and salt. Spoon the sugar mixture evenly over the top of the peaches. Set aside.
3. Place a rack in the center of the oven, and preheat the oven to 400 degrees F. Remove the dough from the fridge. Dust the counter with flour, and roll the dough to about 1/4- to 1/3-inch thickness. Cut it into 1/2-inch strips, or strips the width you like.
4. To finish, pour the water over the peaches. Dot the peaches with the butter. Arrange the strips of pastry in a lattice pattern over the top of the peaches, and push the ends gently into the sides of the pan. To create a basket weave pattern, alternate over and under with every other strip. Brush the pastry with milk, and sprinkle generously with sugar or cinnamon sugar. Place the pan in the oven.
5. Bake until the pastry is golden brown and the peach juices are bubbling, about 45 to 50 minutes. Remove from the oven, let stand 20 minutes, then serve warm with ice cream.