

Patti LaBelle's Wicked Peach Cobbler

By Pat H.



This is a basic recipe that acts as a blueprint for other cobblers. Substitute 6 cups of blueberries or blackberries or peeled and sliced nectarines, apples or pears. Frozen fruit is fine, too. (I have made it with frozen triple berries from Sam's Club)

Makes 4 to 6 servings

1 box Pillsbury refrigerated pie crust
3 lbs. medium peaches, peeled, pitted, and cut into ¼ inch slices or 6 cups frozen peaches
2 tbsp. cornstarch or arrowroot
1 cup sugar or stevia
2 tsps. fresh or Santa Cruz Organic lemon juice
¼ tsp ground cinnamon, plus more for the top of the crust
4 tbsp. (1/2 stick) butter, chilled, cut into small pieces

Preheat the oven to 375 degrees. Lightly butter an 8-inch square baking dish.

In a medium bowl, toss peaches, cornstarch, sugar, lemon juice, and cinnamon. Fold in the butter. Spoon half of the peach mixture into the prepared dish.

Place one pie crust over the peaches in the baking dish. Top with the remaining peaches. Fit the remaining pie crust over the top of the baking dish, letting the dough hang down the sides of the dish. Pinch the dough firmly onto the top edge of the dish. Press the overhanging dough onto the sides of the dish. Cut a few slits in the top of the dough. Place the dish on a baking sheet to catch any drips.

Bake until the fruit juices are bubbling, and the top is golden brown, about 40 minutes. Sprinkle the top of the dough with cinnamon. Serve hot, warm, or at room temperature.

LaBelle Cuisine, Recipes to Sing about, Patti LaBelle with Laura B Randolph, 1999.

Next time, I'll make two pans...