



Kitchen Cheat Sheet: Cowboy Cornbread Casserole

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Tips and Extras

- Whatever you do, don't stir the cobbler batter after pouring it over the melted butter.
- Oh, and I really love this warm from the oven with a scoop of homemade cinnamon gelato. YUM.
- If you're using a regular baking dish, you'll need to melt the butter in a small bowl and pour it into the dish. If you choose to use a skillet, you can place it in the oven to melt the butter.
- The batter is very thin. Don't worry!
- If there's any residual fruit juice just pour it over the top before putting it in the oven.

Variations

- Have pie dough to use up? Though it's technically not a cobbler once you do so, you can line your skillet with the pie crust dough. (Shh, your secret is safe with me!) Then, add the fruit filling inside. Bake according to the temperature indicated on the pie crust recipe for 35-45 minutes, watching to make sure the crust doesn't over-brown.
- Try substituting a cup of the fresh blueberries for another fresh summer fruit, like raspberries, blackberries, or strawberries.
- If you're out of regular sugar, you can use brown sugar instead.
- The best way to enjoy this blueberry peach cobbler is with a scoop of vanilla ice cream on top. However, it's also fabulous with a whipped cream.
- Run out of nutmeg? Add a pinch of cinnamon instead. It won't taste exactly the same, but it will still be delicious.

Storage

This old-fashioned peach blueberry cobbler recipe is a winner in this family! We hardly ever have leftovers!

However, if you do, you can store the cobbler in an airtight container or covered with plastic wrap in the refrigerator. Leftovers will keep for about 3 days.

To reheat this easy dessert, simply pop a serving into a microwave-safe dish and warm to your preference.

This does freeze pretty well for up to 3 months. I'd suggest freezing it in a bpa-free plastic freezer container for best results.

FAQs

Help! How do I use frozen fruit in this recipe?

To use frozen peaches, let them thaw in a strainer (over a bowl) in the refrigerator. However, throw the berries into the mix frozen. Otherwise, they tend to fall apart after thawing.

Do I need to remove the peach skins before using them in the cobbler?

This answer is entirely up to you. The skins soften during baking, so most don't even realize they are there. (Plus, they're full of good antioxidants and fiber!) However, if you'd like, you can peel the peaches before mixing them into the recipe. ***Personally I peel them.***

Can I use canned peaches instead of fresh ones?

Yes, you can! Drain the peaches from the excess juice before using them as indicated in the recipe.

Nice to have...

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