



Tips

- Pop the stick of butter into the freezer for a few minutes before cutting it into the cobbler topping. Cold butter is a must, so don't let a Southern heat wave soften it even just a little!
- If it's your first time making a crumbly topping, I find that the easiest way to cut the butter into the flour mixture is with a food processor. Simply pulse the ingredients a few times until it resembles wet sand. You should see pea-sized clumps of butter/flour.
- If you buy peaches that are firm, let them sit on the counter for a few days to ripen. Once your peaches are ripe, transfer them to the produce drawer in your fridge to preserve them until you're ready to bake.

Storage

Store peach cobbler in the fridge covered with plastic or aluminum foil. You can also store it in an airtight container.

If you don't manage to eat the entire thing in one sitting, extras stay fresh for about three days.

This doesn't freeze well.

FAQs

Can I freeze peach cobbler?

You can freeze baked peach cobbler for up to 3 months. Wrap it tightly and thaw overnight in the refrigerator before reheating. The topping may soften a little, but it will still taste delicious.

Can I leave out the bourbon?

Absolutely. The bourbon adds depth and enhances the peach flavor, but it isn't required. Substitute the same amount of vanilla extract if you'd rather skip it.

What's the difference between a cobbler and a crisp?

A cobbler has a biscuit, pastry, or batter-style topping, while a crisp is topped with a crumbly mixture that's often made with oats. Cobblers are soft and comforting. Crisps bring a little crunch to the party.

Should I use fresh, frozen, or canned peaches?

Fresh peaches are the gold standard when they're in season. Frozen peaches are a great option the rest of the year. Canned peaches work, too. Just drain them well before using. No matter which you choose, you'll want about 5 cups of sliced peaches.

What's the easiest way to peel peaches?

Bring a pot of water to a boil and prepare a bowl of ice water. Drop the peaches into the boiling water for about 30 seconds, then transfer them immediately to the ice bath. The skins should slip right off with very little effort.

What's the best bourbon for peach cobbler?

Use a bourbon you'd happily sip but not one so expensive you'll cry when it goes into dessert. Maker's Mark, Buffalo Trace, Woodford Reserve, and Evan Williams all work well. The bourbon should complement the peaches, not steal the spotlight.

variations

- If you don't like bourbon (GASP!) you can use vanilla extract.
- People always ask if they can use canned peaches instead of fresh fruit. If you're craving delicious cobbler outside of peach season, go ahead and use any kind of peach you can find. Frozen work, too.
- If you do use canned peaches be sure to drain them very well.
- Mix in some fresh raspberries or blueberries to complement the summery, sweet peaches.
- Sometimes I like to add a pinch of cinnamon sugar to the cobbler topping mix.
- If you don't have a skillet or large pie plate, you can use a ceramic or glass baking dish.