



ALEXIS I BROWN

Writing Sample

Blog Post about Peach Cobbler – Part 6 of a 6-Part Series

When asked what her favorite pie is, the Office & Volunteer Coordinator, Carrie Core, said “peach cobbler.” And, considering my response to “what do you want for holiday dinner?” is always “pie,” it seems only right to include Peach Cobbler in the list of best pies. And, they are related... right? They are both fruit-and-pastry desserts. And, Peach Cobbler is, indeed, amazing. And simple!

Before we get to the Peach Cobbler recipe (from [Tastes Better from Scratch](#)), here is some info about many of the assorted fruit-and-pastry desserts out there.



Pies are sweet or savory baked dishes with fruit, vegetable, or meat filling and a flaky crust base (and sometimes a pastry topper).



Cobblers have a fruit filling with a biscuit-style topping. They look like cobblestone streets.



Tarts are similar to pies, except the sweet or savory filling is on a crumbly crust. They are shallower than pies and have straight sides (whereas pies have sloped sides.)



Galettes are simply a pouch made of pastry dough holding a fruit filling, baked on a baking sheet.



Crisps have a fruit filling that is completely topped with a combination of oats, flour, butter, and sugar (and sometimes nuts).



Crumbles are just like crisps, but without the oats.



Buckles are fruit and cake cooked together with a streusel topping.



Grunts and Slumps are just like cobblers but they're cooked on the stove top.



Peach Cobbler

Ingredients for Filling

- 5 peaches, peeled, cored and sliced (about 4 cups) [To substitute canned peaches, use 1 quart jar, undrained]
- 3/4 cup granulated sugar
- 1/4 teaspoon salt

Ingredients for the Batter:

- 6 Tablespoons butter
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 3/4 cup milk
- ground cinnamon

Preparation

1. Add the sliced peaches, sugar and salt to a saucepan and stir to combine. *(If using canned peaches, skip to step 3)
2. Cook on medium heat for just a few minutes, until the sugar is dissolved and helps to bring out juices from the peaches. Remove from heat and set aside.
3. Preheat oven to 350 degrees F. Slice butter into pieces and add to a 9×13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.
4. In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk, just until combined. Pour the mixture into the pan, over the melted butter and smooth it into an even layer.
5. Spoon the peaches and juice (or canned peaches, if using) over the batter. Sprinkle cinnamon generously over the top.
6. Bake at 350 degrees for about 38-40 minutes. Serve warm, with a scoop of ice cream, if desired.