

Peach Cobbler Three Ways (Biscuit, Cake, or Crumb)

For the Peach Base

Fresh peaches – ~1.2 kg | 6 large peaches
Sugar – 100–120 g | 1/2–3/5 cup
Lemon juice – 1 tbsp | 1 tbsp
Cornstarch – 2 tsp | 2 tsp
Cinnamon (optional) – 1/2 tsp | 1/2 tsp
Salt – pinch | pinch

For the Biscuit Topping

All-purpose flour – 180 g | 1½ cups
Sugar – 50 g | 1/4 cup
Baking powder – 2 tsp | 2 tsp
Salt – 1/4 tsp | 1/4 tsp
Unsalted butter (cold) – 85 g | 6 tbsp
Buttermilk or milk – 120 ml | 1/2 cup

For the Cake Topping

All-purpose flour – 100 g | 3/4 cup
Sugar – 150 g | 3/4 cup
Baking powder – 1½ tsp | 1½ tsp
Milk – 180 ml | 3/4 cup
Vanilla extract – 1/2 tsp | 1/2 tsp

For the Crumb Topping

All-purpose flour – 100 g | 3/4 cup
Light brown sugar – 80 g | 1/3 cup + 1 tbsp
Cinnamon – 1/2 tsp | 1/2 tsp
Unsalted butter (melted) – 85 g | 6 tbsp

Instructions

1. Preheat oven to 190°C (375°F).
2. In a bowl, toss peaches with sugar, lemon juice, cornstarch, cinnamon, and salt.
3. Choose one topping:
 - *Biscuit*: Mix dry ingredients, cut in cold butter, stir in milk until just combined.
 - *Cake*: Whisk dry ingredients, add milk and vanilla, mix until smooth.
 - *Crumb*: Stir dry ingredients, then mix in melted butter until crumbly and clumpy.
4. Spread peaches in a baking dish. Add chosen topping.
5. Bake 35–40 min until golden and bubbling. Let cool slightly before serving.

Note & Storage

- Use ripe peaches for best flavor and soft texture.
- Crumb topping holds up best for make-ahead.
- Store leftovers in fridge up to 3 days.
- Reheat gently in oven or microwave.