

Peach Cobbler

Easy Peach Cobbler with cake mix topping. Sweet peaches topped with golden crumble and vanilla icing. Perfect homemade dessert for any occasion.

20 min

PREP

55 min

COOK

1h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Peach Cobbler

Ingredients

- 1 cup flour
- 1 pack yeast
- 2 cup water
- 2 egg
- 500 g peach
- 1 cup unsalted butter
- 1 cup powdered sugar
- 3 tbsp milk

Instructions

- 1 Prepare for Baking**

Preheat your oven to 175°C (350°F). Grease a 23x33cm (9x13-inch) baking dish with butter or cooking spray.
- 2 Make the Base Batter**

Mix 1 cup flour with 1 pack cake mix in a large bowl until combined. Add 2 eggs and 2 cups water, stirring until you have a smooth batter with no lumps.
- 3** Pour the batter evenly into your prepared baking dish, spreading it to the corners with a spatula.
- 4 Add the Peaches**

Distribute 500g peaches evenly over the batter, ensuring they cover the entire surface.
- 5 Make the Crumb Topping**

Cut 3 tablespoons butter into small cubes. Mix with 1 cup sugar in a bowl, rubbing the mixture between your fingers until it forms coarse crumbs the size of small peas.
- 6** Sprinkle the crumb mixture evenly over the peaches, covering them completely.
- 7 Bake the Cobbler**

Bake for 45-55 minutes, until the topping is golden brown and the edges are bubbling. The center should be set when gently shaken.
- 8** Remove from oven and let cool for 10 minutes to allow the filling to set before serving.

Tips

Use room temperature ingredients for better mixing and more even baking. Cold ingredients can result in a lumpy batter that doesn't distribute evenly.

Don't overmix the batter - it should remain slightly lumpy. Overmixing can lead to a tough, dense texture rather than the desired tender crumb.

Spray your baking dish generously with cooking spray or butter it well. The fruit filling can stick, making serving difficult if the pan isn't properly prepared.

Let the cobbler rest for 10-15 minutes after baking before adding the icing. This allows the filling to set slightly and prevents the icing from melting completely.

For extra flavor, add a teaspoon of vanilla extract to the cake batter and a pinch of cinnamon to the crumb topping.

If using fresh peaches, blanch them in boiling water for 30 seconds, then plunge into ice water to make peeling easier. Slice and toss with sugar and a tablespoon of cornstarch.

The icing consistency should coat the back of a spoon but still drizzle easily. Add milk gradually until you achieve the perfect consistency.

For individual servings, divide the recipe among 8 ramekins and reduce baking time to 25-30 minutes, watching for golden brown tops.