



## Peach Praline Cobbler

Yield: 8 servings  
400°F

Fresh seasonal peaches make this the best cobbler! If you must, you can use frozen.

### Fruit Filling:

1/2 cup	brown sugar, packed
1 tbsp	cornstarch
1 tsp	freshly squeezed lemon juice
1/2 tsp	ground cinnamon
1/4 tsp	ground nutmeg
1/4 tsp	salt
4 cups	fresh peach slices
1 cup	pecan halves, chopped

Place all into a bowl and blend together. Pour into a 2 qt dish, place in the oven for 10 minutes.

### Topping:

3/4 cup	all purpose flour
1/4 cup	pecans, chopped
1 Tbsp	granulated sugar
1-1/2 tsp	baking powder
1/2 tsp	salt
3 tbsp	unsalted butter, cold in cubes
1/2 cup	whole milk

In a large bowl, combine flour, pecans, sugar, baking powder and salt. Add butter and blend it in with a pastry blender or two forks. Add milk to make dough of biscuit consistency. Take the dish with the fruit out of the oven and place dollops of the dough on top of the fruit. Place back into the oven for 25 minutes or until the dough is light brown.

Serve hot.

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