

MAKE IT!

Rustic Peach Cobbler

FOR THE FILLING

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|---|--|---|-----------------------|
| 5 | cups sliced peaches, about 2½ pounds | 1 | tablespoon cornstarch |
| 2 | jars American Spoon Red Haven Peach Preserves | 1 | tablespoon water |

FOR THE TOPPING

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|---|---|---|------------------------|
| 1 | cup all-purpose flour | 1 | egg yolk |
| ¾ | cup brown sugar | ½ | teaspoon salt |
| 1 | stick unsalted butter, softened | ¾ | teaspoon baking soda |
| 1 | cup American Spoon Maple Granola | ¾ | teaspoon baking powder |
| 1 | teaspoon vanilla extract | | |

Place the sliced peaches and the peach preserves in a bowl. Combine the cornstarch and water and whisk to dissolve. Add the cornstarch to the peaches and gently fold together until all the ingredients are evenly mixed.

Beat together the butter and brown sugar in a stand mixer on medium low speed. With the mixer running, add the vanilla and egg yolks, then flour, baking soda, powder, and salt. Once the flour is combined, stir in granola.

Butter a 10-inch cast iron pan. Add the peach mixture to the skillet, crumble the granola topping evenly over the top of the fruit. Place the skillet on a cookie sheet and bake at 350 degrees until the topping is golden and the filling is bubbling, about 45 minutes.



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