



Easy Skillet Peach-Basil Cobbler



8 servings



40 mins

INGREDIENTS

For the Crust:

- 1 cup all-purpose flour
- 2/3 cups packed brown sugar
- 1/2 tsp. ground cinnamon
- 1/2 tsp. salt
- 1/2 cup (8 tablespoons) unsalted butter, cubed and chilled

For the Filling:

- 2 tablespoons unsalted butter
- 2 1/2 lbs peaches (about 6-7 large peaches), ripe but firm
- 1/2 cup packed brown sugar
- 1/3 cup fresh basil leaves, thinly sliced
- 2 tablespoons all-purpose flour
- 2 tablespoons fresh squeezed lemon juice
- 1/2 tsp. salt

DIRECTIONS

1. Pre-heat your oven to 350 degrees.
2. To make the crust, whisk together the flour, brown sugar, cinnamon and salt in a large bowl. Add the cubed butter and use your fingers to squeeze/rub the butter into the dry ingredients until clumps form. Place the bowl in your refrigerator while you prepare the remaining ingredients.
3. Add the remaining 2 tablespoons of butter to a 10-inch cast iron skillet and place it in your oven to melt.
4. Meanwhile, slice the peaches into wedges, discarding the pits. Add the peach wedges to a large bowl along with the remaining filling ingredients, tossing to coat.
5. Carefully remove the cast iron skillet from your oven and swirl it gently to coat the sides in the melted butter. Add the peaches, spreading them out evenly (your skillet will be full). Top with the crust mixture.
6. Bake the cobbler in your pre-heated oven for 25-30 minutes, or until the crust is browned and the filling is bubbling. Remove and set aside to cool.
7. You can serve the cobbler warm or at room temperature. Serve with vanilla ice cream, whipped cream or Greek yogurt, if desired.