

# *Snickerdoodle Peach Cobbler*

Poetry & Pies

**prep time:** 20-25 minutes

**bake time:** 25-30 minutes

**total time:** 55 minutes

**servings:** 10-12



## *Ingredients*

### **for the peach filling**

- 6 large or 8 medium fresh peaches, peeled and sliced (about 5 cups)\*
- ½ cup (100g) granulated sugar
- ½ tablespoon (4g) ground cinnamon

### **for the snickerdoodle dough**

- 1 ¼ cup (170g) flour, spooned then leveled
- ½ teaspoon (2g) baking soda
- 1 teaspoon (3g) cream of tartar
- ¼ teaspoon (2g) sea salt
- ½ cup (113g) unsalted butter, room temperature
- ½ cup (100g) granulated sugar
- ¼ cup (50g) light brown sugar
- 1 egg, room temperature
- ½ tablespoon (6g) pure vanilla extract

### **topping**

- 3 tablespoons (38g) granulated sugar
- 1 tablespoon (8g) ground cinnamon

## *Instructions*

1. Preheat oven to 400F/200C. Lightly grease a [12" cast iron skillet](#) or [9"x13" baking pan](#) with butter or [baking spray](#).

2. Prepare the peaches by peeling them (you can use a [vegetable peeler](#) for this), removing the pit, then slicing about half an inch thick.
3. Mix slice peaches with sugar and cinnamon and spread in the bottom of your prepared pan.
4. Make the snickerdoodle dough. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking soda, cream of tartar, and salt into a medium mixing bowl. Set aside.
5. Cream the butter, sugar, and brown sugar using the paddle attachment of your stand mixer or a handheld mixer (I prefer the handheld because this is such a small batch). Beat on medium until light in color and fluffy, about 2-3 minutes.
6. Add the egg and vanilla. Beat on medium until very smooth, about 1 minute.
7. Beat in the flour mixture on low, just until combined.
8. Crumble the dough on top of the peaches.
9. Mix the cinnamon and sugar topping in a small bowl. Sprinkle evenly on top of the cobbler.
10. Bake for 25-30 minutes, until the peaches begin to bubble. Watch closely and tent with foil if the snickerdoodle topping begins to brown along the edges before the peaches bubble.
11. Let cool 10-15 minutes then serve with whipped cream or [vanilla ice cream](#).

*Enjoy!*

*Store leftovers, well-covered, in the fridge for up to 5 days.*

*Cobbler can be made up to 1 day in advance and reheated at 350 for 15-20 minutes before serving.*

*\*You can leave the peel on the peaches—it's entirely a personal preference.*