



This cobbler is easy enough for a weeknight dessert or fancy enough for guests; serve warm with ice cream.

Roasted Peach Skillet Cobbler

Fruit Filling

- 1 cup sugar
- 1 Tbsp. tapioca flour
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- 7-8 large fresh peaches
- 2 Tbsp. butter

Biscuit Topping

- 1½ cup all-purpose flour, sifted
- 1½ tsp. baking powder
- ¼ tsp. plus ⅛ tsp. baking soda
- ¾ tsp. kosher salt
- ⅛ tsp. nutmeg
- 1 pinch freshly ground black pepper
- 4½ Tbsp. cold butter, cut into bits
- ¼ cup buttermilk
- ½ cup sliced almonds



1. Preheat oven to 375°F.
2. In a small bowl, combine sugar, tapioca flour, cinnamon and nutmeg; mix thoroughly.
3. Slice the peaches into ½-inch wedges, removing pit. Gently toss peach slices into sugar mixture.
4. Transfer the fruit mixture into a buttered 12-inch, cast-iron skillet. Place skillet in hot oven and roast the peaches for 20 minutes. You can place a tray lined with foil under the skillet to avoid fruit spills.
5. Meanwhile, combine the first six dry ingredients in a medium mixing bowl. Cut in the butter pats with your fingers or fork. Mix in the buttermilk until barely combined; do not overmix.
6. Remove the roasted peaches from the oven. Carefully drop large spoonfuls of the biscuit topping over the top of peaches, covering the entire surface. Sprinkle sliced almonds on the top and return to the oven.
7. Bake an additional 25 minutes or until knife comes out clean and top has a golden crust.
8. Let cool for at least 30 minutes; this treat is best served warm.

Makes 8 to 10 servings

