

Ingredients

Yield: About 6 Servings

Note: This recipe can be doubled and cooked in a 9 x 11 baking dish

- 3 Pounds Fresh Peaches, washed, ripe but firm
- 1/3 Cup Brown Sugar
- 1 Tablespoon Fresh Lemon Juice
- 2 Teaspoons Cornstarch
- 3/4 Teaspoon Ground Cinnamon
- 1½ Teaspoons Pure Vanilla Extract
- 4 Tablespoons Melted Butter
- 1¼ Pie Crusts, homemade or store bought (Pillsbury recommended)
- Egg Wash = 1 Egg plus 2 Teaspoons Water, beaten

Directions

Place a pot of water, about 5 inches deep, over high heat and bring to a boil. Wash the peaches. Using a small paring knife, cut a small "x" on the bottom of each peach. (**Note:** Don't cut too deep. The purpose is just to pierce the skin.) Prepare a large bowl of ice water, set aside.

Place the peaches in the boiling water FOR 10 TO 15 SECONDS ONLY. Use a slotted spoon to remove the peaches from the boiling water, place them in the ice water, and cool them for 30 SECONDS TO 1 MINUTE. Drain the ice water. Use a paring knife to start peeling the skin at the point where the "x" was made.

Preheat oven to 400 Degrees F

Cut the peaches into wedges. In a large bowl, combine the peaches, brown sugar, lemon juice, cornstarch, cinnamon, vanilla extract and melted butter. (**Note:** You may use a little more, or less, sugar depending on the sweetness of your peaches.) Gently toss. Pour the peach mixture into an ungreased 8 x 8 inch baking dish. Cut the ¼ pie crust into thin strips and push them down into the cobbler. Cover the top of the cobbler with the whole pie crust and crimp the edges. Brush the entire top and edges with egg wash. Bake at 400 degrees for 35 to 45 minutes OR until the crust is golden brown. Once done, allow the cobbler to cool for at least 20 to 30 minutes before serving. You may also serve with your favorite ice cream.