

Peach Cobbler

Recipe adapted from Thomas Keller's *Ad Hoc at Home*

For the topping

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 6 tb room temperature butter
- $\frac{3}{4}$ cup sugar
- 2 eggs
- $\frac{1}{2}$ cup buttermilk
- 1 Tb cinnamon sugar

For the Filling

- 8 cups sliced and peeled peaches
- $\frac{1}{2}$ cup sugar
- 2 Tb flour
- Zest of one lemon
- 2 Tb lemon juice (or, better yet, Meyer Lemon juice)

Preheat the oven to 350.

Combine flour, baking powder, and baking soda. Set aside. In another (large) bowl, combine butter and sugar. Mix with a hand blender (or in a standing mixer) for about 3 minutes. Beat in eggs until fully incorporated. Add the dry ingredients in 3 batches alternating with two batches of buttermilk.

Combine all ingredients for the filling, then spread in a 9 x 13 inch baking dish. Spoon the topping over the peaches in mounds (leaving space between each one). Liberally sprinkle the topping with the cinnamon sugar. Bake for 40 minutes. Allow to cool for at least 10 minutes before serving.