

fresh peach cobbler

serves 6 to 8

I've always made fruit crisps but avoided cobblers because by the time I've prepped the fruit for the filling, the last thing I want to do is start making biscuits for the top. Recently, I came across a topping by Mark Bittman and my version of his drop biscuit topping was the perfect solution. Make this when local peaches are ripe and they'll be easier to peel and so much more flavorful!

- 4 pounds ripe peaches (8 to 10 large peaches)**
- $\frac{3}{4}$ cup sugar, plus extra for sprinkling**
- 3 tablespoons cornstarch**
- $\frac{1}{2}$ teaspoon grated orange zest**
- $\frac{1}{3}$ cup freshly squeezed orange juice**
- 1 tablespoon unsalted butter**

FOR THE TOPPING

- 1 cup all-purpose flour**
- $\frac{3}{4}$ cup sugar, plus 2 tablespoons, divided**
- 1 teaspoon baking powder**
- $\frac{3}{4}$ teaspoon kosher salt**
- 12 tablespoons ($1\frac{1}{2}$ sticks) cold unsalted butter,
 $\frac{1}{2}$ -inch-diced**
- 2 extra-large eggs**
- 1 teaspoon pure vanilla extract**
- $\frac{1}{4}$ teaspoon ground cinnamon**
- Vanilla ice cream, such as Häagen-Dazs, for serving**

Preheat the oven to 350 degrees. Line a sheet pan with parchment paper.

Bring a medium pot of water to a boil. In batches, immerse the peaches for 30 seconds to 3 minutes, testing along the way, until the skins can be peeled off easily with a paring knife. Transfer the peaches to a bowl of ice water to stop the cooking and peel. Large-dice a quarter of the peaches, set aside, and cut the remaining peaches into wedges into a large bowl.



(recipe continues)