

# A Recipe From *tikkido*

## Peach Cobbler

<https://tikkido.com/blog/peach-cobbler-recipe>

### Ingredients:

#### Peach Cobbler Filling:

- 1 cup sugar
- 2 Tablespoons flour
- 1/4 teaspoon freshly ground nutmeg
- 4 cups of peeled and sliced fresh peaches

#### Peach Cobbler Topping:

- 1 cup sugar
- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/3 cup cold butter
- 1 egg, beaten

### Instructions:

1. Combine all of the ingredients for the peach filling in a bowl. Place in a 11x7" baking pan.
2. Combine the dry ingredients for the cobbler topping in a bowl. Cut the cold butter in to the dry mixture with a pastry cutter.
3. Stir in the beaten egg. The mixture should come together in a pretty dry, crumbly dough.
4. Distribute dough over the peaches in globs
5. Bake at 375 degrees Fahrenheit for 35-40 minutes

