

Sourdough Peach Cobbler Recipe

Prep: 20 minutes (optional additional 12 hours for long fermentation) • Cook: 20 minutes

Fresh, jammy peaches are crowned with lightly sweetened, tender sourdough biscuits for a tangy, buttery cobbler that tastes like peak summer in every bite.

Ingredients

- 2 cups (280 g) all-purpose flour
- 1/2 cup (113 g) sourdough starter (active or discard)
- 1/3 cup (72 g) coconut oil (melted)
- 1/4 cup (85 g) honey
- 1 teaspoon (6 g) baking soda
- 1 teaspoon (5 g) baking powder
- 1/4 teaspoon cinnamon
- 1/2 teaspoon (3 g) salt
- 1/3 cup (60 g) cream
- 1/4 cup (55 g) brown sugar
- 10 peaches (peeled and chopped)
- 2 teaspoons cinnamon
- 2 tablespoons flour
- 3 tablespoons butter
- 1/3 cup brown sugar

Instructions

1. In a large mixing bowl, combine the flour, sourdough starter, melted coconut oil, and honey; mix well. For long fermentation, cover and rest 8–24 hours at room temperature; otherwise proceed.
2. Preheat the oven to 350°F (177°C). Add the baking soda, baking powder, cinnamon, salt, brown sugar, and cream to the sourdough mixture and stir to combine into a soft biscuit dough.
3. Peel and chop the peaches; place them in a 12-inch cast iron skillet or a greased 9×13-inch baking dish. Sprinkle with cinnamon and add the butter, flour, and brown sugar; toss to coat.
4. Bake the peach mixture for about 10 minutes, until the butter is melted.
5. Turn the biscuit dough out onto a lightly floured surface; roll or pat to about 1/2-inch thickness. Cut a dozen or so biscuits with a cutter or wide-mouth mason jar.
6. Stir the peaches to evenly distribute the melted butter and sugar, then arrange the biscuits on top of the peaches.
7. Bake for 20 minutes, or until the biscuits are golden brown.

8. Let rest briefly before serving. Serve warm with vanilla ice cream, if desired.

Tags: Dessert, Sourdough, Peach, Summer, Cobbler, Biscuit Topping

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