

Whole Wheat Peach Cobbler with Freshly Milled Flour

Prep: 20 minutes • Cook: 40 minutes

Buttery, golden, and bubbling with cinnamon-kissed peaches, this whole wheat cobbler balances nutty depth with juicy summer sweetness for a nostalgic, comforting finish.

Ingredients

- 1 cup (140 g) whole wheat flour
- 1 cup (183 g) milk
- 1/2 cup (113 g) butter
- 3/4 cup (144 g) cane sugar
- 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon ground cinnamon (for batter)
- 1/2 teaspoon (3 g) salt
- 4 cups peaches (quartered)
- 1/2 cup (110 g) brown sugar (for peaches)
- 1 teaspoon ground cinnamon (for peaches)

Instructions

1. Preheat the oven to 350°F (175°C). Slice the peaches into quarters and set aside.
2. Place the butter in a 9×13-inch pan and put it in the oven until the butter is melted.
3. In a large bowl, whisk together the dry ingredients: whole wheat flour, cane sugar, baking soda, baking powder, 1/2 teaspoon cinnamon, and salt.
4. Add the milk to the dry mixture and whisk until smooth to make the batter.
5. Add the brown sugar and the remaining 1 teaspoon cinnamon to the peaches and toss to coat.
6. Pour the batter evenly over the melted butter in the hot pan (do not stir).
7. Distribute the peaches evenly over the batter.
8. Bake for 40 to 45 minutes, until the top is golden brown and the cobbler is set.

Tags: Dessert, Whole Wheat, Peach, Summer, Baking, Cobblers

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