

Christina's Southern Cake Cobbler vs Southern Biscuit Cobbler

There have always been two sides of the story when making cobblers in my family. One side loves a softer cake like cobbler (with any kind of tasty fruit filling) and the other side of the family really going for the biscuit topped cobbler. Today we're going to make both recipes and see what you think your family would like the best!

I. Peach Cake Cobbler

Prep Time: 10 minutes

Cook Time: 50-60 minutes

Servings: 6

Ingredients

- 2 15oz cans of sliced peaches in fruit juice- drained
 - or 30oz/4cups of fresh/frozen peaches, peeled
- 1/2 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 2 1/2 tbsps unsalted butter
 - make sure your butter is cold and once you have measured the 2 1/2 tbsps, I recommend that you grate it, which makes it easier to incorporate into the flour
- 1/2 cup unsalted butter, melted
- 1 cup sugar

Instructions

1. Heat the oven to 375 degrees Fahrenheit
2. In a medium mixing bowl, mix together the flour, baking powder, salt, 2 1/2 tbsps butter grated. Make sure the butter is distributed evenly throughout the flour mixture
3. Add to the flour mixture milk, nutmeg, and cinnamon. Stir until combined, pour into an ungreased 8 inch square (2 quart) glass baking dish.
4. Stir in the melted butter until blended.
5. In a separate mixing bowl, stir together the sugar and peaches. Spoon over the batter in baking dish.
6. Bake in oven for 50-60 minutes or until golden.
7. Serve warm with a little vanilla ice cream on top!

II. Mixed Berry Biscuit Cobbler

Prep Time: 15 minutes

Cook Time: 50-60 minutes

Servings: 6

Ingredients

- 16oz strawberries (sliced)
- 6oz blackberries
- 6oz raspberries
- 6oz blueberries
- 2 tbsp lemon juice
- 1 tbsp lemon zest
- 1/2 cup plus 4 tbsp sugar, divided
- 3 tbsp cornstarch
- 1 1/2 cups all purpose flour
- 1 1/2 tsp baking powder
- 6 tbsp butter, chilled and grated
 - make sure your butter is cold and once you have measured the 6 tbsps, I recommend that you grate it, which makes it easier to incorporate into the flour
- 3/4 cup milk
- *optional - whipped cream or ice cream to top

Instructions

1. Preheat oven to 350 degrees Fahrenheit
2. Combine berries, lemon juice, and lemon zest into a medium bowl
3. Set aside berry mixture
4. Mix cornstarch with 1/2 cup sugar in a small bowl. Pour over berry mixture. Stir gently until ingredients are evenly combined
5. Pour berry mixture into a 2 quart, or 9x9 inch baking dish and set aside
6. In a large mixing bowl mix together flour, 3 tbsp sugar, baking powder, and grated butter. Blend or “cut” the butter into the flour mixture with either a pastry blender or two knives until it resembles coarse crumbs.
7. Stir in milk to make a soft dough.
8. Drop spoonfuls of dough over berry mixture.
9. Sprinkle the remaining 1 tbsp of sugar over dough and berry mixture
10. Bake about 50 minutes or until top is golden brown and juices are bubbly
11. Serve warm with whipped cream or ice cream!