

# Southern Living

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## Grilled Peach Cobbler Recipe

Hands-On: 15 mins

Total: 40 mins

Serve hot off the grill or at room temperature. Crown it with a scoop of vanilla ice cream for an extra sweet touch.



### Ingredients

#### COBBLER

7 cups 1/2-inch fresh peach slices or 2 (20-oz.) bags frozen sliced peaches, thawed and drained

3/4 cup granulated sugar

2 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1/4 teaspoon kosher salt

1/8 teaspoon ground nutmeg

2 tablespoons butter

#### BISCUIT TOPPING

1 cup all-purpose flour

1/4 cup granulated sugar

1 1/2 teaspoons baking powder

1/2 cup heavy cream

1/4 cup butter, melted

### Directions

#### Step 1

Heat one side of grill to medium-high (350°F to 400°F). Place peaches in a large bowl. Stir together sugar and next 4 ingredients in a small bowl. Sprinkle mixture over peaches, and stir gently to combine. Spoon peach mixture into a buttered 10-inch cast-iron skillet. Cut 2 tablespoons butter into small pieces over peaches. Cover skillet tightly with aluminum foil.

#### Step 2

Place skillet over lit side of grill, and grill, covered, until bubbling and hot, about 15 minutes.

#### Step 3

**Biscuit Topping:** Stir together flour and next 2 ingredients in a small bowl. Make a well in the center, and add cream and melted butter. Stir just until mixture comes together. Uncover grill, and discard foil; dollop peaches with dough mixture. Cover with grill lid, and grill until biscuits are browned, about 15 more minutes. Remove skillet from grill, and let stand 10 minutes before serving.

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