



Grandmother's Cast Iron Peach Cobbler

Ingredients:

For the Filling:

- 6-8 large, ripe peaches (peeled and sliced)
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 1/2 teaspoon cinnamon
- Pinch of salt
- 2 tablespoons butter

For the Crust:

- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup whole milk
- 1/2 cup (1 stick) butter

Instructions:

1. **Preheat your oven to 375°F** - just like grandmother always did, low and slow for the perfect golden crust.
2. **Prepare the peaches:** Peel and slice your peaches into wedges. In a large bowl, gently toss them with both sugars, cornstarch, vanilla, cinnamon, and salt. Let them sit for 10 minutes - this draws out the natural juices.
3. **Prepare the cast iron:** Place your 10-12 inch cast iron skillet in the oven with the 1/2 cup of butter. Let it melt and get hot while you prepare the batter.
4. **Make the batter:** In a mixing bowl, whisk together flour, sugar, baking powder, and salt. Slowly add the milk, whisking until smooth. Don't overmix - a few lumps are perfectly fine.
5. **Assemble:** Carefully remove the hot skillet from the oven (the butter should be melted and bubbling). Pour the batter over the melted butter - don't stir! Then spoon the peach mixture evenly over the batter. Again, don't stir - the magic happens as it bakes.
6. **Bake:** Return to the oven for 45-50 minutes, until the top is golden brown and the edges are bubbling. The crust will rise up around and through the peaches.
7. **Rest:** Let it cool for at least 15 minutes before serving - though the aroma will test your patience!

Tips for Perfect Cobbler (Grandmother's Secrets)

Peach Selection: Choose peaches that give slightly when pressed but aren't mushy. If they smell sweet at the stem end, they're perfect. Slightly underripe is better than overripe for cobbler. **The Butter Trick:** Melting the butter in the hot skillet before adding the batter creates that crispy bottom crust grandmother was famous for. **Don't Stir:** Resist the urge to mix once you've layered everything. The batter will rise and create pockets around the fruit naturally. **Test for Doneness:** The top should be golden brown and a toothpick inserted in the crust (not the fruit) should come out clean.

Seasonal Peach Wisdom

Peak Season: July through September in the Lowcountry, but every region is different. Visit your local farmers market - they'll know when the best peaches arrive. **Storage:** Keep ripe peaches at room temperature for 2-3 days, then refrigerate. For cobbler, use them within a week of peak ripeness. **Frozen Alternative:** In the off-season, frozen peaches work beautifully. Thaw them completely and drain excess liquid before using.

Serving Suggestions

The only way to serve peach cobbler is warm, with a generous scoop of vanilla ice cream slowly melting into the golden crust. But here are grandmother's other favorite ways:

- **Family Style:** Serve right from the cast iron skillet at the table
- **With Fresh Cream:** A dollop of lightly sweetened whipped cream
- **Morning After:** Cold cobbler with coffee for breakfast (grandmother's secret indulgence)
- **Special Occasions:** A drizzle of heavy cream or a sprinkle of cinnamon

The Real Recipe

The truth is, this cobbler recipe is about more than ingredients and instructions. It's about slowing down, taking time to do something with your hands, and creating moments that bring people together. Every time I make this cobbler, I'm reminded of summer evenings on grandmother's porch, the sound of laughter mixing with the clink of spoons against bowls, and the simple joy of sharing something made with love. That's what Lowcountry cooking is really about - not just feeding people, but nourishing them. Creating memories around a well-loved table, one cast iron skillet at a time. *Want more authentic Southern recipes and stories?*

Visit [**Lowcountry Kitchen**](#) for more family favorites and the kind of cooking that brings people home. **SOCIAL MEDIA POST:**  Nothing says Southern comfort like peach cobbler bubbling in a cast iron skillet.

A new blog post shares my grandmother's recipe and why the old-fashioned way is still the best way. This isn't just a recipe - it's three generations of kitchen wisdom that turns simple ingredients into pure magic. The secret? Cast iron, patience, and doing it the way it's always been done. Because some things never go out of style. Get the full recipe and story: What's your favorite family recipe that's been passed down through generations? Share below!