

Fresh Peach Cobbler

(Los Angeles Times August 2, 2006)

Total time: 20 minutes, plus 30 to 35 minutes baking

Servings: 6 to 8

Note: Adapted from a recipe by Marcy Masumoto

1 cup flour

1/2 cup plus 1 tablespoon sugar, divided

1 1/2 teaspoons baking powder

1/2 teaspoon salt

3 tablespoons plus 1 1/2 teaspoons butter, cut up, divided

1/2 cup milk

1 tablespoon cornstarch

1 cup boiling water

4 cups peeled, sliced peaches (about 5 peaches)

1/2 teaspoon ground cinnamon

Heat the oven to 400 degrees.

Into a large bowl, sift together the flour, 1 tablespoon sugar, baking powder and salt. Cut in 3 tablespoons of the butter with a pastry blender. Stir in the milk to make a soft dough. Do not overmix it.

In a saucepan, mix together the remaining one-half cup of sugar and the cornstarch. Gradually stir in the boiling water. Bring the mixture to a boil, then simmer for 1 minute.

Stir in the peaches and pour the mixture into a 9-inch-square baking dish. Dot with the remaining butter and sprinkle with cinnamon.

Drop the topping by heaping tablespoons over the top of the fruit. Bake until the top is crisp and browned, about 30 to 35 minutes. Serve warm with cream or ice cream.

Each of 8 servings: 202 calories; 3 grams protein; 36 grams carbohydrates; 2 grams fiber; 6 grams fat; 4 grams saturated fat; 15 mg. cholesterol; 244 mg. sodium.