



Georgia Peach Cobbler

Recipe adapted from Sweet Georgia Peaches. For more information, visit GaPeaches.org.

Ingredients

8 cups sliced Georgia peaches
2 cups sugar
3 tablespoons all-purpose flour
½ teaspoon nutmeg
1 teaspoon vanilla flavoring
⅓ cup butter or margarine
Pastry for double-crust pie
Vanilla ice cream

Instructions

Set EGG for indirect cooking at 250°F/121°C.

Combine peaches, sugar, flour and nutmeg in a Dutch oven; set aside to allow syrup to form (approx. 15 minutes). Bring peach mixture to a boil; reduce heat to low, and simmer 10 minutes or until peaches are tender. Remove from heat and stir in vanilla and margarine.

Set the EGG for indirect cooking at 475°F/246°C.

Roll half of pastry to ⅛" thickness; cut into a circle to fit into the Deep Dish Baking Stone. Spoon half of mixture into lightly buttered baking dish; top with pastry. Cook for 12 minutes or until lightly browned. Spoon remaining peach mixture over baked pastry.

Roll remaining pastry to ⅛" thickness and cut into 1" strips; arrange in lattice design over peaches. Bake an additional 15-20 minutes until browned.

Allow to cool slightly before serving. Serve with vanilla ice cream.

Serves 8.