**Peach Cobbler with Cornmeal Crust**

Filling

2 pounds ripe, juicy peaches

1 tablespoon unbleached all-purpose flour

1 tablespoon demerara or turbinado sugar

1 tablespoon fresh lemon juice

Cornmeal Topping

Softened butter, for the dish

1 cup unbleached all-purpose flour

1 cup stone-ground yellow cornmeal

2⁄ 3 cup demerara or turbinado sugar

2 teaspoons baking powder

1⁄ 2 teaspoon baking soda

1⁄ 2 teaspoon fine sea salt

1 cup low-fat buttermilk

4 tablespoons (1⁄ 2 stick) unsalted butter, melted and cooled until tepid

1 large egg, beaten

Heavy cream, for serving

• Position a rack in the upper third of the oven and preheat to 375°F. Lightly butter a 9 by 13-inch baking dish.

• For the filling, bring a large saucepan of water to a boil over high heat. A few at a time, add the peaches and cook until the skin loosens, which can be anywhere from 30 to 60 seconds, depending on the ripeness of the peaches. (If the peaches are underripe, the skin will not loosen no matter how long you cook them, and you will have to resort to a vegetable peeler

to remove the skin.) Using a slotted spoon, transfer the peaches to a bowl of ice water. Let stand until cool.

• Peel and pit the peaches, then cut them into 1⁄ 4-inch-thick wedges. Transfer to a bowl, add the flour, sugar, and lemon juice, and toss well. Spread in the dish.

• For the topping, whisk together the flour, cornmeal, sugar, baking powder, baking soda, and salt. Make a well in the center and pour in the buttermilk, melted butter, and egg. Whisk just until combined and pour over the peaches.

• Bake until the topping springs back when pressed in the center and the peach juices are bubbling, 45 to 50 minutes. Let cool briefly. Spoon into dishes and serve, with a pitcher of cream passed on the side for pouring over the cobbler.

Makes 6 to 8 servings

From *Sweet! From Agave to Turbinado, Home Baking with Every Kind of Natural Sugar and Sweetener* by Mani Niall

"This recipe is fantastic! I make it every year with Monarch Music Boosters' peaches."

--Michelle Welsh-Horst