

Şeftali Cobbler

Classic peach cobbler recipe with tender fruit filling and golden crumb topping. Easy homemade dessert perfect for any occasion. Ready in 75 minutes!

20	55	75	8	Easy
HAZIRLIK DK	PIŞIRME DK	TOPLAM DK	PORSİYON	ZORLUK

Şeftali Cobbler

Malzemeler

- 1 cup flour
- 1 pack yeast
- 2 cup water
- 2 egg
- 500 g peach
- 1 cup unsalted butter
- 1 cup powdered sugar
- 3 tbsp milk

Yapılışı

- Prepare for baking**

Preheat your oven to 175°C (350°F). Grease a 23x33cm (9x13 inch) baking dish with butter or cooking spray.
- Make the base batter**

Combine 1 cup of cake mix with 2 cups warm water in a large mixing bowl. Whisk until smooth and no lumps remain, about 2 minutes.
- Beat in 2 eggs one at a time, mixing well after each addition until the batter is smooth and slightly thick.**
- Pour the batter into your prepared baking dish and spread evenly with a spatula.**
- Add the peach layer**

Distribute the 500g peach filling evenly over the batter, spreading it gently without mixing it into the batter below.
- Make the crumb topping**

Mix the remaining 1 pack of cake mix with 3 tablespoons butter in a bowl. Work the mixture with your fingers or a fork until it forms coarse crumbs that clump together when squeezed.
- Sprinkle the crumb mixture evenly over the peach layer, covering as much surface as possible.**
- Bake the cobbler**

Bake for 45-55 minutes, until the top is golden brown and a toothpick inserted into the cake layer comes out clean or with just a few moist crumbs.

9 Make the glaze

While the cobbler cools, whisk together 1 cup powdered sugar with 1 cup milk, starting with less milk and adding gradually until you reach a smooth, drizzling consistency.

10 Finish and serve

Let the cobbler cool for 10 minutes, then drizzle the glaze over the warm surface. Cut into squares and serve immediately.

?puçlar?

Choose ripe but firm peaches for the best texture. They should yield slightly to pressure but not be mushy. If using canned peaches, drain thoroughly and pat dry with paper towels to prevent excess moisture.

Don't overmix the batter once you add the liquid ingredients. A few lumps are perfectly fine and will create a more tender topping with better texture.

Let the cobbler rest for at least 15 minutes after baking before serving. This allows the juices to thicken slightly and makes serving much easier.

For extra flavor depth, add a pinch of cinnamon, nutmeg, or vanilla extract to either the fruit filling or the topping batter.

Use a light-colored metal or ceramic baking dish for even browning. Dark pans may cause the bottom to overcook before the top is properly golden.

Test your oven temperature with a thermometer - many ovens run hot or cold, which can significantly affect baking times and results.

For a more rustic appearance, drop spoonfuls of the topping batter randomly over the fruit rather than trying to spread it evenly.

If the topping is browning too quickly, tent loosely with aluminum foil for the remainder of the baking time to prevent burning.