

*Dixie Kitchen and Bait Shop Peach Cobbler*  
*This is the Peach Cobbler than President Obama Praised!*

Filling Ingredients

- 15 cups frozen peaches (about 7 – 10 oz bags) thawed and drained
- 1 ½ cup granulated sugar
- ¼ cup packed brown sugar
- 3 tablespoons all-purpose flour
- ½ rounded teaspoon cinnamon
- ½ teaspoon nutmeg
- ¾ cup peach juice (the juice drained from frozen peaches is fine)
- ¼ cup (½ stick) butter – cut into small pieces

Crust Ingredients

- 2 cups all purpose flour
- 1 teaspoon salt
- 2/3 cup Crisco shortening
- ¼ cup (½ stick) butter – cut into small pieces
- 1/3 to ½ cup ice water

Instructions

1. Heat the oven to 375 degrees. Lightly coat a 9 x 13 inch baking pan with cooking spray.
2. **Make the Filling** – arrange peaches in an even layer in the prepared baking pan and then set aside. In a large bowl, whisk together the granulated sugar, brown sugar, flour, cinnamon and nutmeg. Whisk in the peach juice until smooth. Pour the mixture over the peaches. Sprinkle the butter over the top and set aside.
3. **Make the Crust** – In a medium bowl, whisk together the flour and salt. Add shortening and butter, then use a pastry blender to work them into the dry ingredients until the mixture forms pea sized lumps. Slowly add the water, adding enough and mixing only until the dough holds together. Do no over-mix. Place the dough between 2 sheets of parchment paper. Roll out the dough into a rectangle slightly larger than the baking pan and about ¼ inch thick.

Remove the top sheet of parchment paper. The dough then can be cut into strips and woven into a crust over the cobbler. Trim the crust to fit inside the edge of the pan. Bake for 50 minutes to 1 hour or until the crust is golden brown. Let stand 10 minutes before serving.

*Courtesy of – Recipe adapted from the Dixie Kitchen and Bait Shop in Chicago*