

1963 Fresh Peach Cobbler

This recipe is adapted from one that originally appeared in the St. Louis Post Dispatch in July 1963 and is as delicious for breakfast as it is for dessert.

My husband's grandparents had a peach tree in their St. Louis yard that yielded the juiciest peaches ever. The original well-worn recipe was found in his grandmother's old recipe box.

- o 3 cups peeled and sliced fresh peaches
- o 1 tablespoon fresh lemon juice
- o 1 egg
- o 1 cup sugar
- o ½ teaspoon grated lemon zest
- o 1 teaspoon vanilla extract
- o 1 cup all purpose flour
- o 1 teaspoon baking powder
- o ½ teaspoon salt
- o ¼ cup milk
- o ¼ cup butter, melted
- o 1 cup sour cream
- o 1 teaspoon honey
- o dash nutmeg

Preheat oven to 350 degrees.

Place peach slices in a bowl and sprinkle with fresh lemon juice. Set aside.

In a large mixing bowl, beat egg well. Gradually add ½ cup of the sugar and beat well to combine with the egg. Stir in the lemon zest and vanilla extract.

In a separate bowl mix the flour, baking powder and salt together. Add to egg and sugar mixture alternatively with the milk. Add the melted butter and mix thoroughly to combine.

Pour into a greased and floured nine-inch cake pan and spread evenly.

Arrange peach slices on top of batter. Sprinkle top with remaining sugar.

Bake for 1 hour and 10 minutes until the cobbler is golden brown and has pulled away from the sides of the pan. Let cool in pan for 20 minutes before serving.

In a small bowl combine sour cream, honey and nutmeg.

To serve, cut cobbler into wedges and top each wedge with a dollop of the sour cream topping.

Yields 6 servings