

Old Fashioned Peach Cobbler

INGREDIENTS

2 1/2 cups all-purpose flour
3 tablespoons white sugar
1 teaspoon salt
1 cup shortening
1 egg
1/4 cup cold water

1 tablespoon white sugar
1 tablespoon butter, melted

3 pounds fresh peaches - peeled, pitted, and sliced
1/4 cup lemon juice
3/4 cup orange juice
1/2 cup butter
2 cups white sugar
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 tablespoon cornstarch

DIRECTIONS

In a medium bowl, sift together the flour, 3 tablespoons sugar, and salt. Work in the shortening with a pastry blender until the mixture resembles coarse crumbs. In a small bowl, whisk together the egg and cold water. Sprinkle over flour mixture, and work with hands to form dough into a ball. Chill 30 minutes. Preheat oven to 350 degrees F (175 degrees C). Roll out half of dough to 1/8 inch thickness. Place in a 9x13 inch baking dish, covering bottom and halfway up sides. Bake for 20 minutes, or until golden brown. In a large saucepan, mix the peaches, lemon juice, and orange juice. Add 1/2 cup butter, and cook over medium-low heat until butter is melted. In a mixing bowl, stir together 2 cups sugar, nutmeg, cinnamon, and cornstarch; mix into peach mixture. Remove from heat, and pour into baked crust. Roll remaining dough to a thickness of 1/4 inch. Cut into half-inch-wide strips. Weave strips into a lattice over peaches. Sprinkle with 1 tablespoon sugar, and drizzle with 1 tablespoon melted butter. Bake in preheated oven for 35 to 40 minutes, or until top crust is golden brown.

