

Jenkins' Praline Peach Cobbler

INGREDIENTS

- 1 1/2 cups sugar plus 2 tsp, divided
- 2 Tbsp cornstarch
- 1 tsp cinnamon
- 1 cup water
- 8 cups peaches, peeled and sliced

Topping:

- 2 cups self-rising flour*
- 2 tsp reserved sugar
- 1/2 cup shortening
- 1/2 cup buttermilk
- 3 Tbsp butter, melted
- 1/4 cup brown sugar, packed
- 1 cup chopped pecans

** If self-rising flour not available, sub 2 cups all-purpose flour, 1 Tbsp baking powder & 1 tsp salt*

PREPARATION

- In a saucepan, mix 1 1/2 cups sugar, cornstarch, cinnamon and water. Stir until smooth. Add peaches and cook, stirring until thickened and bubbly. Cook and stir for two more minutes.
- Pour into a lightly greased 9" X 13" baking dish. Set aside.
- In a bowl, combine flour and remaining sugar. Cut in shortening until mixture resembles coarse crumbs. Add buttermilk and stir until just moistened. If needed, add additional buttermilk 1 Tbsp at a time, until dough clings together.
- Turn onto a floured surface and knead gently 6-8 times. Roll into a 12 x 8 inch rectangle.
- Combine melted butter, brown sugar and pecans. Spread over the dough to within 1/2 inch of edges. Starting with long side, roll up jelly-roll style. Cut into twelve (12) pieces, 1 inch each. Place on top of the peach mixture.
- Bake at 400 degrees for 25-30 minutes or until golden brown.