Peach and Ginger Skillet Cobbler

3 small cobbler portions · Active 20 min · Total 45 min

Skills: Intermediate

Ingredients

- 1 lb ripe peaches, pitted and cut into wedges (450 g prepared weight)
- 2 tablespoons sugar (25 g), divided
- 1/3 cup water (80 ml)
- 1 teaspoon finely grated fresh ginger (5 g)
- 3/4 cup all-purpose flour (90 g)
- 1 teaspoon baking powder
- 1 pinch fine salt
- 2 tablespoons cold butter, cubed (28 g)
- 1/3 cup milk (80 ml)

Set out

10-inch deep skillet with tight lid, Mixing bowl, Fork

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Put peaches, 1 tablespoon sugar, water and ginger in the skillet. Bring to a gentle simmer and cook 3–4 minutes.

2. Mix flour, baking powder, salt and remaining sugar. Rub in butter, then stir in milk just until a soft dough forms.

3. Drop 6 small mounds over the simmering peaches, leaving gaps. Cover tightly and cook over low heat for 15 minutes without lifting the lid.

4. Open carefully and check a central dumpling. Cover and cook 3–5 minutes more if needed, until fluffy and cooked through with no raw dough. Serve warm.

A close lid matters

A loose lid loses the steam that cooks the dumplings. Use a pan designed for the appliance and a fitting lid rather than an unstable improvised cover.

A useful detail

The topping is steamed and stays pale. Do not increase heat to try to brown it.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat gently to 165°F/74°C, adding a little water around the fruit if dry.