

## Not a Peach Buckle

### Ingredients:

4 oz unsalted butter, cut-up

1 cup all-purpose flour, unbleached is preferable

1 cup granulated sugar

2 tsp fresh baking powder, aluminum free is preferable

1 tsp freshly grated lemon zest (or zest from one lemon, more is always better)

¼ tsp kosher salt

¾ cup whole milk

Two large eggs at room temperature, lightly beaten

½ tsp best-your-budget-will allow, natural vanilla extract

3 cups sliced, peeled, juicy and ripe peaches (4 large peaches)

½ tsp ground cinnamon, divided 1 to 1

2 TB light brown sugar

2 TB dark brown sugar

### Method:

1. Preheat oven to 350 F regular or 325 convection oven
2. Melt butter in a skillet over low heat and cook until it smells nutty and begins to brown, swirling it occasionally. Immediately take off the heat and pour off the brown butter into the bottom of an 8 inch square pyrex dish (or ceramic quiche dish or something oven proof, straight sided, and of comparable size) leaving solids and any almost burnt bits behind. You can also strain the butter through a fine-meshed sieve or through cheesecloth.
3. In medium to large bowl, whisk together the flour, sugar, baking powder, salt, and lemon zest.
4. Add the milk, eggs, and vanilla, and stir until smooth.
5. Pour batter into the pan. Do not stir.
6. Toss peaches with ¼ tsp ground cinnamon and scatter the peaches over the top of the batter.
7. Combine the remaining cinnamon and brown sugars. Sprinkle over the top of the peaches.
8. Bake until the top is golden and the center of the cobbler is just set and the sides have risen up and gotten a bit crusty—35-40 minutes.
9. Remove pan from oven and cool.
10. Serve warm if possible, but it reheats well and is great for breakfast with coffee or tea. Also lovely with vanilla ice cream.