



Skillet Peach Cobbler

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



568 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1.5 cups crème fraîche divided
- ☐ 2 large eggs beaten to blend
- ☐ 2 cups flour all-purpose
- ☐ 1 cup heavy whipping cream chilled
- ☐ 1 cup peach preserves
- ☐ 2 pounds peaches pitted peeled cut into 1/2" wedges (2 cups)
- ☐ 2 teaspoons salt

- ☐ 2 tablespoons sugar
- ☐ 0.3 cup butter unsalted ()
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup milk whole

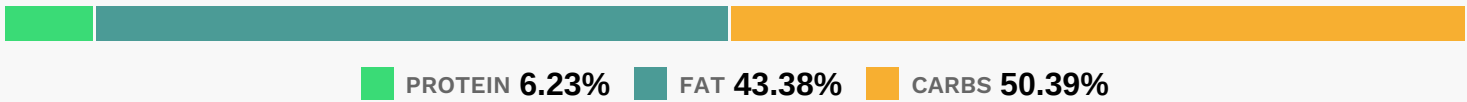
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350°F.
- ☐ Whisk first 4 ingredients in a medium bowl.
- ☐ Whisk eggs, 1/2 cup crème fraîche, milk, and vanilla in a medium bowl.
- ☐ Add egg mixture to dry ingredients; whisk until smooth. Melt butter in a 12" cast iron skillet over medium heat. Swirl pan to coat with butter.
- ☐ Remove from heat.
- ☐ Add batter to pan. Scatter fresh peaches over, then spoon dollops of preserves evenly over batter.
- ☐ Bake until a tester inserted into center of cobbler comes out clean, 45–50 minutes.
- ☐ Let cool slightly. Meanwhile, whip cream in a medium bowl to form soft peaks. Fold in sugar and remaining 1 cup crème fraîche.
- ☐ Cut cobbler into wedges and serve with whipped cream mixture.

Nutrition Facts



Properties

Glycemic Index:46.29, Glycemic Load:39.91, Inflammation Score:-8, Nutrition Score:13.451739062434%

Flavonoids

Cyanidin: 2.18mg, Cyanidin: 2.18mg, Cyanidin: 2.18mg, Cyanidin: 2.18mg Catechin: 5.58mg, Catechin: 5.58mg, Catechin: 5.58mg, Catechin: 5.58mg Epigallocatechin: 1.18mg, Epigallocatechin: 1.18mg, Epigallocatechin: 1.18mg, Epigallocatechin: 1.18mg Epicatechin: 2.65mg, Epicatechin: 2.65mg, Epicatechin: 2.65mg, Epicatechin: 2.65mg Epigallocatechin 3–gallate: 0.34mg, Epigallocatechin 3–gallate: 0.34mg, Epigallocatechin 3–gallate: 0.34mg, Epigallocatechin 3–gallate: 0.34mg Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg, Kaempferol: 0.25mg Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg, Quercetin: 0.75mg

Nutrients (% of daily need)

Calories: 568.06kcal (28.4%), Fat: 27.68g (42.58%), Saturated Fat: 15.87g (99.22%), Carbohydrates: 72.33g (24.11%), Net Carbohydrates: 69.32g (25.21%), Sugar: 37.19g (41.32%), Cholesterol: 124.47mg (41.49%), Sodium: 767.98mg (33.39%), Alcohol: 0.34g (100%), Alcohol %: 0.14% (100%), Protein: 8.95g (17.9%), Selenium: 20.82µg (29.75%), Vitamin A: 1369.85IU (27.4%), Vitamin B2: 0.45mg (26.67%), Vitamin B1: 0.32mg (21.1%), Folate: 78.53µg (19.63%), Phosphorus: 196.03mg (19.6%), Calcium: 186.39mg (18.64%), Manganese: 0.31mg (15.67%), Vitamin B3: 2.88mg (14.41%), Iron: 2.44mg (13.57%), Fiber: 3.01g (12.06%), Vitamin E: 1.65mg (10.97%), Vitamin C: 8.96mg (10.86%), Potassium: 353.24mg (10.09%), Copper: 0.2mg (9.95%), Vitamin B5: 0.85mg (8.53%), Vitamin D: 1.17µg (7.79%), Magnesium: 29.75mg (7.44%), Vitamin B12: 0.43µg (7.1%), Zinc: 1.01mg (6.76%), Vitamin B6: 0.12mg (5.95%), Vitamin K: 5.72µg (5.45%)