



Cinnamon roll peach cobbler

Description

Cinnamon Roll Peach Cobbler: A Delicious Twist on a Classic Dessert

Introduction

Cinnamon roll peach cobbler is a mouthwatering dessert that combines the comforting flavors of cinnamon rolls with the sweet and tangy taste of fresh peaches. This delightful twist on the classic cobbler recipe is sure to be a hit with family and friends. Whether you're hosting a summer barbecue or simply craving a cozy treat, this recipe will satisfy your dessert cravings. In this article, we will walk you through the ingredients, steps, variations, tips, FAQs, and more to help you create the perfect cinnamon roll peach cobbler.

Ingredients

For the Cinnamon Roll Dough:

- 2 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 2 1/4 teaspoons instant yeast
- 1/2 cup whole milk
- 1/4 cup unsalted butter, melted
- 1 large egg

For the Peach Filling:

- 6 cups fresh peaches, peeled and sliced
- 1/2 cup granulated sugar
- 1/4 cup all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 tablespoon lemon juice

For the Cobbler Topping:

- 1/2 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Steps

Step 1: Prepare the Cinnamon Roll Dough

In a large mixing bowl, combine the all-purpose flour, granulated sugar, salt, and instant yeast. Mix well.

In a separate microwave-safe bowl, heat the whole milk until warm but not boiling. Add the melted butter and egg to the warm milk and whisk until well combined.

Pour the milk mixture into the dry ingredients and mix until a soft dough forms. Knead the dough on a lightly floured surface for about 5 minutes until it becomes smooth and elastic.

Place the dough in a greased bowl, cover it with a clean kitchen towel, and let it rise in a warm place for about 1 hour or until it doubles in size.

Step 2: Prepare the Peach Filling

In a large bowl, combine the sliced peaches, granulated sugar, all-purpose flour, ground cinnamon, ground nutmeg, and lemon juice. Toss gently until the peaches are coated in the mixture. Set aside.

Step 3: Assemble the Cobbler

Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter or cooking spray.

Once the dough has doubled in size, punch it down and transfer it to a floured surface. Roll out the dough into a rectangle approximately 1/4-inch thick.

Spread the peach filling evenly over the rolled-out dough, leaving a small border around the edges.

Starting from one of the long edges, tightly roll the dough into a log. Cut the log into 12 equal-sized pieces.

Place the cinnamon roll peach cobbler pieces into the greased baking dish, arranging them cut side up. Leave a little space between each piece to allow for rising.

Step 4: Prepare the Cobbler Topping

In a medium mixing bowl, combine the melted butter, granulated sugar, light brown sugar, all-purpose flour, ground cinnamon, and salt. Stir until the mixture resembles coarse crumbs.

Sprinkle the cobbler topping over the cinnamon roll peach pieces in the baking dish, covering them evenly.

Step 5: Bake and Serve

Place the baking dish in the preheated oven and bake for 35-40 minutes or until the topping is golden brown and the peaches are bubbling.

Remove the cinnamon roll peach cobbler from the oven and let it cool for a few minutes before serving. Serve warm and enjoy!

Variations

While this cinnamon roll peach cobbler recipe is already delicious on its own, you can also experiment with different variations to suit your taste preferences. Here are a few ideas:

- Substitute the peaches with other fruits such as apples, berries, or cherries.
- Add a sprinkling of chopped nuts, such as pecans or walnuts, to the cobbler topping for an extra crunch.
- Drizzle a caramel sauce or vanilla glaze over the warm cobbler for added indulgence.

Tips

To ensure the best results when making cinnamon roll peach cobbler, consider the following tips:

- Use ripe but firm peaches for the filling to achieve a perfect balance of sweetness and texture.
- Make sure to let the dough rise until it doubles in size for a light and fluffy cinnamon roll texture.
- When rolling out the dough, dust your surface and rolling pin with flour to prevent sticking.
- For an enhanced flavor, sprinkle a little extra cinnamon over the cobbler topping before baking.

Category

1. Grandma Recipes

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