

# Peach Cobbler

## Ingredients

---

- 4 Peaches (peeled and sliced, about 4 cups)
- 3 T Bourbon
- 5 T Sugar
- 2 1/2 t Cinnamon (plus more for sprinkling)
- 6 T Brown Sugar
- 1 T Cornstarch
- 1/4 t Nutmeg
- 3/4 c Flour
- 1 t Baking Powder
- 1/4 t Salt
- 1/2 c Unsalted Butter (cold)
- 6 T Heavy Cream
- 1 T Turbinado Sugar
- 4 c Vanilla Ice Cream

## Instructions

---

1. Set a large pot of water on the stove on high until it boils. While the water is heating up, prepare a large bowl with ice cubes. Once the water boils add peaches into the water for 1 minute then take them out and place them into the ice water. Gently rub the skin off the peaches and slice.
2. Combine the peaches, bourbon, brown sugar, cornstarch, nutmeg, and 2 teaspoons cinnamon in a large bowl and toss to coat.
3. Sift the flour, sugar, baking powder, 1/2 teaspoon cinnamon and salt into a bowl. Cut 6 tablespoons of cold butter into cubes; add to the flour mixture and cut it in with a pastry blender until the mixture looks like coarse crumbs. Pour in 6 tablespoons cream and mix just until the

# Peach Cobbler

dough comes together. Don't overwork; the dough should be slightly sticky but manageable.

4.Preheat the oven to 375 degrees F. Melt the remaining 2 tablespoons butter in a skillet over medium-low heat. Add the peach mixture and cook gently until heated through, about 3 minutes.

Transfer the mixture to a 2-quart baking dish.

5.Drop the dough by tablespoonfuls over the warm peaches. There can be gaps because the dough will puff up and spread as it bakes. Brush the top with some heavy cream and sprinkle with turbinado sugar and a little extra cinnamon.

6.Bake in the oven until the cobbler is browned and the fruit is bubbling, 40 to 45 minutes. Serve warm with the ice cream.