

Bourbon Peach Cobbler

Ingredients:

8 peaches, peeled and sliced (5-6 cups)

¼ cup bourbon

¾ cup sugar, plus more for sprinkling

2 tbl. cornstarch

1 tsp. ground cinnamon, plus more for sprinkling

1 ½ cups all-purpose flour

2 tsp. baking powder

½ tsp. kosher salt

2 sticks cold unsalted butter

¾ cup heavy cream, plus more for brushing

1 quart vanilla ice cream, for serving

Directions:

Preheat oven to 375°. Combine the peaches, bourbon, ¼ cup sugar, cornstarch and cinnamon in a large bowl and toss to coat.

Sift the flour, the remaining ½ cup sugar, baking powder and salt into a bowl. Cut 1 ½ sticks of the butter into small pieces; add to the flour mixture and cut it in with a pastry blender or your hands until the mixture looks like coarse crumbs. Pour in the cream and mix just until the dough comes together. Don't overwork, the dough should be slightly sticky but manageable.

Melt the remaining ½ stick butter in a 10-inch cast-iron skillet over medium-low heat. Add the peach mixture and cook gently until heated through, about 5 minutes. Transfer the mixture to a 2-quart baking dish (or leave in the skillet). 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 sugar and a little extra cinnamon.

Bake in the oven on a baking sheet (to catch any drips) until the cobbler is browned and the fruit is bubbling, 40-45 minutes. Serve warm with the ice cream.

~ Credit: Tyler Florence