

Bob's Peach and Bourbon Cobbler

Ingredients

8 ripe (Palisades) peaches, peeled and sliced (see below)
1/3 cup good drinking Kentucky Bourbon (you might have to take taste it just to make sure it's OK)
3/4 cup sugar, plus more for dusting
2 tablespoons corn starch
1 ½ teaspoon fresh ground cinnamon
1 ½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
2 sticks cold unsalted butter
¾ cup heavy cream, plus more for brushing
Whipped cream for topping (use real whipped cream not whipped toppings)

Process

When ready preheat the oven to 375°.

Peel the peaches by adding a peach to boiling water for a minute or so. Remove and add to cold/iced water with a small amount of lemon juice added to prevent browning. Peel the skin. Slice the peach and add the slices to the cold lemon water. Set aside. Discard the skin and seeds.

In a small bowl place the corn starch and pour over the Bourbon. Mix until all the corn starch is mixed without lumps. Then add ¼ cup sugar and the cinnamon.

In a bowl sift the flour, ½ cup sugar, baking powder and salt. Cut in with a hand pastry blender or two table knives 1 ½ sticks of cold butter that has been sliced into slices until the mixture looks like coarse bread crumbs. Pour in the cream and mix until the dough comes together. Don't overwork the dough; it should be slightly sticky but manageable.

Drain the peaches and add the Bourbon mix. Stir to coat all the peaches with the mixture.

Using a 10 to 12 inch cast iron skillet, heat the remaining ½ stick of butter at medium-low heat. Add the peaches and cook gently until heated through, 5 to 10 minutes. Drop the dough by tablespoon over the warm peaches. There can be gaps, the dough will puff up and spread out as it bakes. Brush the top with some heavy cream and sprinkle with some sugar. Put it into the oven on a baking sheet or with aluminum foil below to catch any drips. Cook for 40 to 45 minutes until the top is browned and the fruit is bubbling.

When ready to serve, place the warm pan on a trivet on the table with a serving spoon. Serve up the cobbler and place some whipped cream on each serving. For a special treat if you hand make your whipped cream, add a little Bourbon (or your favorite cordial like amaretto or a brandy or cognac) to the whipped cream!

Makes 6-8 servings