

Peach Cobber a la Silver Palate

Adapted slightly from *The Silver Palate Cookbook*

Internet Address:



5 1/2 cups peaches, ripe, peeled and sliced
2/3 cup granulated sugar
1 teaspoon lemon zest, grated
1 tablespoon fresh lemon juice
1/2 teaspoon almond extract, original recipe calls for 1/4 teaspoon

1 1/2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon granulated sugar
1/2 teaspoon salt
1/3 cup vegetable shortening
1 egg, lightly beaten
1/4 cup milk
2 tablespoons granulated sugar

TOPPING:

1 cup heavy cream, chilled
3 tablespoons peach brandy or peach cordial, or more to taste [I used peach pucker schnapps and added some powdered sugar too]

Servings: 8

Note: If you don't have peach brandy, use Amaretto in the whipped cream.

1. Preheat oven to 400°. Butter a 2-quart baking dish.
2. Slice peaches over a different dish or plate, and not over the dish you'll bake in (you don't want any more juice than needed). Arrange peaches in baking dish. Sprinkle with 2/3 cup sugar, the lemon zest and juice, and almond extract. If the peaches are very juicy, sprinkle about 2-3 tsp of cornstarch in with the peaches.
3. Bake for 20 minutes.
4. While peaches are baking, sift flour, 1 tablespoon of sugar, the baking powder, and salt together into a bowl. Cut in shortening until mixture resembles cornmeal. Combine beaten egg and milk and mix into dry ingredients until just combined.
5. Remove peaches from oven and quickly drop dough by medium-large spoonfuls over surface. Sprinkle with 2 tablespoons sugar. Return to the oven for 15 to 20 minutes, until top is firm and golden brown.
6. Whip cream to soft peaks. Flavor with peach brandy to taste.
7. Serve cobbler warm, accompanied by whipped cream.

Per Serving (excluding unknown items): 413 Calories; 21g Fat (44.2% calories from fat); 5g Protein; 54g Carbohydrate; 3g Dietary Fiber; 68mg Cholesterol; 340mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>