

# Bourbon Peach Cobbler

Author: Recipe from Tyler Florence, Food Network

<http://www.foodnetwork.com/recipes/tyler-florence/bourbon-peach-cobbler-recipe/index.html>



8 whole peaches, peeled and sliced, about 6 to 8 cups

1/4 cup bourbon

3/4 cup sugar, plus more for dusting

2 tablespoons cornstarch

1 teaspoon cinnamon

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/2 teaspoon kosher salt

2 sticks unsalted butter, chilled

3/4 cup heavy cream

*Serving Ideas: Be sure to serve this with vanilla ice cream or sweetened whipped cream.*

Per Serving (excluding unknown items): 507 Calories; 32g Fat (56.7% calories from fat); 4g Protein; 50g Carbohydrate; 3g Dietary Fiber; 93mg Cholesterol; 252mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Fruit; 0 Non-Fat Milk; 6 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>

*Notes: Some who tried this suggested a little bit of vanilla in the topping.*

*Sounds like a good idea to me. Next time I will let it brown completely on top - I took it out when it was mostly golden brown. I liked the crispy crunch top. I think this would serve closer to 10 people - it's rich and filling so you don't want to serve extra large servings. I used a large baking dish for this and just heated the peaches in the microwave, then added the topping.*

1. Heat the oven to 375 degrees F. In a large bowl add the peaches, bourbon, 1/4-cup sugar, cornstarch, and cinnamon and mix well to coat the peaches evenly.

2. Prepare the dumplings. Into a bowl sift together the flour, 1/2-cup sugar, baking powder, and salt. Cut 12 tablespoons (1 1/2-sticks) butter into small pieces. Add it to the flour mixture and cut it in with a pastry blender or your hands until the mixture looks like coarse breadcrumbs. Pour in the cream and mix just until the dough comes together. Don't overwork; the dough should be slightly sticky but manageable.

3. In a 10-inch cast iron skillet over medium-low heat melt the remaining 4 tablespoons butter. Add the peaches and cook gently until heated through, about 5 minutes. Drop the dough by tablespoonfuls 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 and a little extra cinnamon. Bake in the oven on a tray to catch any drips. Cook for 40 to 45 minutes until the top is browned and the fruit is bubbling.

4. Serve warm with vanilla bean ice cream.

5. If you don't have a 10-inch cast iron skillet, melt the butter in the bottom of a large baking dish, cut the peaches directly over the butter and gently mix in the cornstarch, sugar and cinnamon. Then heat that mixture in the microwave just until the peaches are hot - don't cook them. Then proceed with the dumplings and baking as written.