PERRY HOMES | THE SIZZLE

Bourbon Peach Cobbler

Prepared by Stacey Borgmann in our kitchen at Homestead model.

Two favorite flavors, peaches and bourbon, are combined in this easy and comforting dessert.

Serves	Prep Time	Cook Time	Difficulty
8	25m	40-45m	Easy

Ingredients:

Peach Filling

- 6-8 C Peaches. If using fresh peaches, peel, and slice. If using frozen peaches, thaw.
- ¼ C bourbon
- ¼ C brown sugar

Cobbler Topping

- 2 tbsp corn starch
- 1 ½ C flour
- ½ C brown sugar
- 2 t baking powder
- 1 t salt
- ½ C oatmeal
- 1 ½ C cold butter, cubed
- ¼-½ C heavy cream

Ice cream (optional)

Directions:

Preheat your oven to 375 degrees.

Mix peaches with bourbon, brown sugar, corn starch, and cinnamon in a large bowl until combined. Add to an oven proof baking dish creating an even layer.

In a large, separate bowl, mix flour, ½ C brown sugar, baking powder, salt and oatmeal together until thoroughly combined. Add the cold butter into the dry ingredients and cut in until it looks like sand.

Make a well in the mixture and add ¼ C heavy cream until it forms a sticky dough, adding more heavy cream if needed to get the right consistency.

Drop the dough either by hand or rounded spoonful onto the peaches.

Bake for 40 minutes or until golden brown and bubbling. Top with ice cream.