

## **Bourbon Peach Cobbler**

<http://userealbutter.com/2018/08/13/bourbon-peach-cobbler-recipe/>  
from Bin 707 via [Colorado Public Radio](#)

### **cobbler filling**

3 lbs. ripe peaches, halved and pitted  
1 1/3 cups granulated sugar  
12.5 oz. bourbon (use a utilitarian bourbon, not a fancy drinking bourbon), divided (12 oz. and 0.5 oz.)  
1 vanilla bean pod, split lengthwise, seeds scraped and reserved  
zest from 1 lemon  
1 tbsp lemon juice  
1 tbsp cornstarch  
pinch of salt

### **batter**

1 1/8 cups cake flour  
3/4 cups granulated sugar  
1 tsp baking powder  
pinch of salt  
1 1/8 cups whole milk  
1 1/2 tbsps butter, cut into 6ths

**Make the filling:** Preheat oven to 350°F. Combine the peach halves, sugar, 12 ounces of bourbon, vanilla bean pod and seeds, lemon zest, and lemon juice over medium high heat in a large saucepan. Cook until the peaches are tender, but not disintegrating – about 10 minutes. Strain the peaches, reserving the liquid. Return the liquid to the pan over medium high heat. Mix the cornstarch with the remaining half ounce of bourbon and stir the mixture into the cooking juices. Cook for about 2 minutes or until the liquid has a syrupy consistency.

**Make the batter:** Whisk the cake flour, sugar, baking powder, and salt together in a medium bowl. Stir in the milk until the wet and dry ingredients are just combined. Set aside.

**Bake the cobblers:** Drop 1/4 tablespoon of butter into each of your six ramekins (make sure the capacity of your ramekin or vessel is more than 1 cup). Arrange the ramekins on a rimmed baking sheet lined with aluminum foil. Place the ramekins in the oven until the butter has melted and the vessels are hot. Remove from oven. Fill each ramekin with 1 cup of peaches (slice them if needed). Add any excess juice to the syrup. Pour 1/2 cup of the batter over the peaches. Bake 20 minutes (it took me 50 minutes) until the batter turns a golden brown and the fruit juices are bubbling. Remove from oven and cool slightly. Serve with vanilla ice cream and a generous drizzle of the bourbon peach syrup. Serves 6.