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Amaretto Peach Cobbler

Ingredients

Basic Pastry:

2 cups all-purpose flour
½ teaspoon salt
8 tablespoons unsalted butter, cut
into ¼-inch pieces
½ cup ice water, divided

Fruit:

6 cups peeled and sliced ripe
peaches (about 3 pounds)
½ cup sugar
1 tablespoon all-purpose flour
Grated rind of ½ lemon
1 tablespoon lemon juice
3 tablespoons Amaretto
½ teaspoon ground nutmeg
¼ teaspoon salt
3 tablespoons unsalted butter, cut
into small pieces
1 egg white, lightly beaten
Cinnamon-sugar or turbinado sugar, optional

Instructions

1. To prepare pastry, combine flour and salt in bowl of a food processor fitted with a chilled steel blade. Pulse to combine; add butter. Pulse until texture resembles coarse meal. (Or cut butter into flour with a pastry blender or your fingers.) Add water, processing until just combined. Press mixture gently into 4-inch circle on plastic wrap; cover. Chill 30 minutes.
2. Preheat oven to 375F.
3. To prepare fruit, combine peaches, sugar and flour; toss well. Add lemon rind, lemon juice, Amaretto, nutmeg, salt and butter; toss well.
4. Lightly flour a work surface. Roll out half the pastry dough to a thickness of ⅛ inch. Line a 2-quart casserole (2 ½-inches deep) with pastry, trimming to fit. Spoon fruit into casserole.
5. Roll out remaining pastry to a thickness of ⅛ inch. Place over fruit. Moisten edges of the top and sides with a little water, press them together and crimp decoratively. Cut several slits in top crust. Brush crust with egg white and sprinkle generously with cinnamon-sugar, if using.
6. Place dish on a rimmed baking sheet and bake 45 to 50 minutes, until top is golden brown and fruit is bubbly. Serves 8.

Recipe by Damon Lee Fowler, "Relish Classic Dishes," June 2007; "Relish New American Farmers," June 2008.

Tips from the Test Kitchen

This cobbler uses a pie crust dough rather than a biscuit-type dough. To peel peaches, blanch them for 1 to 2 minutes in boiling water. Plunge into ice water, and then slip off skins.

Nutritional Information

Per serving: 320 calories, 15g fat, 40mg chol., 5g prot., 44g carbs., 2g fiber, 220mg sodium.

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