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Peach-Raspberry Cobbler

Ingredients

Crust:

- 1 1/2 cups all-purpose flour
- 1/2 cup ground pecans
- 1 1/2 tablespoons granulated sugar
- 3 tablespoons cold unsalted butter, cut into small pieces
- 3 tablespoons vegetable shortening
- 2 to 3 tablespoons ice water

Filling:

- 4 cups peeled, sliced peaches
- 1 1/2 cups raspberries
- 2/3 cup brown sugar
- 1/4 cup cornstarch
- 1/4 teaspoon salt
- 1 tablespoon lemon juice
- 1 egg beaten with 1 tablespoon water
- 2 teaspoons turbinado sugar

Instructions

1. To prepare crust, place flour, pecans and sugar in a food processor. Pulse to combine. Add butter and shortening; pulse until crumbly. Add water and stir until dough holds together. Form into a ball; wrap in plastic and refrigerate 45 minutes.
2. Preheat oven to 425F.
3. Roll dough on floured surface into a 10-inch circle. Cut into 10 strips.
4. To prepare filling, combine peaches and raspberries. Add brown sugar, cornstarch, salt and lemon juice; mix gently. Spoon filling into a 1 1/2-quart baking dish. Arrange dough strips in a lattice pattern over filling. Brush with beaten egg and sprinkle with sugar. Bake 15 minutes. Reduce temperature to 350F and bake 30 minutes, or until golden brown. Let cool on wire rack. Serves 8.

Recipe by Jean Kressy.

Tips from the Test Kitchen

Wine Pick: Delight and surprise everyone by serving a lightly sparkling Moscato with this casual cobbler. The refreshing, every-so-peachy wine will match the flavors well here. Better yet, Moscato is generally very low in alcohol—and how perfect is that for a hot summer night?—Wini Moranville

Nutritional Information

Per serving: 330 calories, 14g fat, 10mg chol., 4g prot., 51g carbs., 2g fiber, 75mg sodium.

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