

SWEET CINNAMON BISCUIT PEACH COBBLER and HOMEMADE ARMAGNAC ICE CREAM

6-8 servings. Makes a 9-inch square pan

PEACH FILLING:

- 6 large peaches blanched briefly*, peeled, pitted, and sliced into 6-8 pieces
- 1 tablespoon fresh lemon juice
- 1/2 cup granulated sugar
- Pinch of kosher salt
- 2 tablespoons cold butter, cut into tiny pieces

BISCUIT DOUGH:

- 1 1/2 cups all-purpose, unbleached flour
- 1 tablespoon granulated sugar
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 6 tablespoons cold, salted butter
- 1/2 cup plus 1 tablespoon milk

TOPPING:

- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons melted butter

Preheat oven to 400 degrees Fahrenheit. Place a rack at oven center and another below it with a baking sheet on it to catch drips.

1. **PEACH FILLING.** Stir together peaches and lemon juice in a bowl. Tip into an ungreased 9-inch square baking pan and sprinkle with sugar. Dot evenly with pieces of butter. Set aside.
2. **BISCUIT DOUGH:** Stir together flour, sugar, salt, and baking powder in a medium bowl or food processor bowl. Using a food processor or a pastry blender, cut butter into flour mixture until it resembles cornmeal. Slowly add milk, pulsing if using a food processor, or stirring right along with the pastry blender, until the dough comes together. On a floured board, or counter, knead it briefly until smooth. Pat out until large enough to get about 9 2-3-

inch circles out of the dough. Using a floured round cookie cutter or cup, cut into 9 circles. You'll have to cut perhaps 6 and then re-roll or pat out again and cut out the last one or two. (Alternately, you can pat or roll out the dough to one piece the size of the pan and place it on top of the fruit filling.)

3. **TOPPING:** Stir together the topping of sugar and cinnamon in a small cup. Sprinkle the biscuits with the cinnamon sugar. Drizzle the biscuits evenly and gently with the melted butter.
4. **Bake until bubbling and golden-brown crispy-- about 30 minutes.** Let cool on a rack at least 10 minutes to let the cobbler set before cutting and serving with vanilla OR my homemade Armagnac ice cream (below). Best served warm, but scrumptious at room temperature or cold from fridge come morning.

***TO BLANCH, PEEL, AND SLICE PEACHES:** Bring a 3-quart pot of water to boil and dip clean peaches, one or two at a time, into the water for about a minute. Remove to a cooling rack or cutting board. Peel, using a knife, pit, and slice on a cutting board.

Storage: Store at room temperature, loosely covered for 2 days except in hottest, most humid weather when the wrapped cobbler should go into the fridge after serving. Cobbler will keep in the refrigerator up to 3 days and doubled-wrapped in the freezer for 3-4 months. Defrost overnight in fridge and warm in 350 degrees oven for 20 -30 minutes or until hot.

HOMEMADE [ARMAGNAC ICE CREAM](#)

makes approximately 1 1/2 quarts

- 1 cup whole milk
- 3/4 cup sugar
- 1/8 teaspoon kosher salt
- 2 cups heavy cream
- 1/4 cup Armagnac or any Brandy

Stir together all ingredients. Refrigerate 8 hours or overnight. Freeze in ice cream freezer according to freezer instructions. Will make very soft ice cream. If you like a harder dessert, make early, place in a freezer-safe container, and freezer for 2 hours or more.

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