



Menu du Jour

13 Jun 06

Peach Cobbler
(Serves four)

Peach Cobbler

Fresh peaches are just beginning to come into season so now is the time to begin thinking about a delicious dessert that goes well with barbecue and summer entertaining. Top the warm cobbler with premium ice cream and you'll have a great dessert.

6 peaches, stoned and sliced (about 4 cups)
1 cup Original Bisquick[®] baking mix
1 cup whole milk
1/2 teaspoon freshly ground nutmeg
1/2 cup unsalted butter, melted
3/4 cup granulated sugar
1 teaspoon vanilla extract
4 tablespoons water

Preheat the oven to 375 degrees F.

Stir together the Bisquick, milk and nutmeg in an ungreased 8-inch square baking dish. Stir in the butter until blended.

Put the peaches in a medium saucepan with the sugar, the vanilla, and 4 tablespoons of water. Simmer for 5 minutes, stirring often, and then pour into the baking dish atop the batter.

Place the baking dish on a sheet pan and bake the cobbler for 50 to 55 minutes or until the crust is golden brown.

Allow the cobbler to cool slightly and then scoop it onto warmed serving plates. Garnish with fresh mint leaves. Serve with vanilla ice cream or peach sorbet, if desired.



Cooking & Presentation



Batter And Peaches In Baking Dish



Finished Peach Cobbler

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