



PEACH COBBLER WITH BROWN BUTTER VANILLA ICE CREAM

Serves 4

Fruit Mixture

Ingredients

- 3 tablespoons water
- 3 tablespoons cornstarch
- 1.5 pounds sliced peaches, fresh or frozen
- ½ cup granulated sugar
- 2 tablespoons honey
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves

Instructions

1. Combine water and corn starch, making a slurry
2. Toss peaches in sugar, honey and spices then cook in non-reactive pot for ten minutes on med to med-high heat.
3. Once mixture comes to a boil add slurry while mixing with a wooden spoon (be careful to not break up the fruit).
4. Cook for additional 2 minutes to cook out the starch.
5. You will need to set aside 4 ovenproof soup cups that can hold 8oz of the cobbler mix.

Cobbler Crust

Ingredients

- ¾ cup plus 1 tablespoon all purpose flour
- 3 tablespoons granulated sugar
- 1/3 teaspoon baking powder
- Pinch kosher salt
- 3 tablespoons unsalted butter, chilled
- ¾ cup heavy whipping cream

Instructions

1. Mix flour, sugar, baking powder, and salt until evenly combined.

2. Add butter to the flour mixture and cut in by hand until texture of coarse meal is achieved, then add cream and mix until mixture is evenly combined.
3. Set aside 3.5 oz portions. Hold for cooking.

COOKING PROCEDURE:

1. Preheat oven to 350 degrees F
2. Place warm cobbler mix into soup cup or other deep sided ovenproof dish.
3. Place cobbler crust on top of cobbler mix and bake until golden brown.
4. Scoop 5oz of Brown Butter Ice cream on top of each cobbler.

Brown Butter Vanilla Ice Cream

Ingredients

- 4 ounces unsalted butter
- 16 ounces vanilla ice cream, softened
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Instructions

1. Place butter in small sauce pot and cook over medium heat until butter becomes brown in appearance and nutty in aroma, take off heat once rapid bubbles begin. Be careful not burn.
2. In a kitchen aid with a paddle attachment add ice cream and slowly mix while adding in the brown butter, once evenly incorporated place back in the ice cream container and put back in the freezer, hold until needed**If you do not have a kitchen mixer leave the ice cream out at room temp until it becomes soft and easily mixable, then add the Brown butter and mix with a spoon or spatula.*