

Cin-ful Peach Cobbler

Category: Desserts

Servings: 4

Rating: 10

Source: Guy Fieri

Description:

Ingredients:

1/2 cup brown sugar	1/2 cup, in all
1/4 cup sugar	1/4 cup, in all
5/8 cup all-purpose flour	5/8 cup, in all
1 teaspoon cinnamon	1 teaspoon, in all
1/4 teaspoon salt	1/4 teaspoon, in all
600 grams peach	(1 1/2 lbs.) frozen, thawed before use
1/2 teaspoon cornstarch	dissolved in 1/2 tablespoon of water
1/2 of one lemon juice	juiced
1/4 cup butter	cut into chunks, plus 1/2 teaspoon to grease pan
1/4 teaspoon nutmeg	
1/4 cup cranberries	
1/8 cup sliced almonds	
1/3 cup rolled oats	
enough vanilla ice cream	for 4

Instructions:

Preheat the oven to 450°.

Stir together 1/8 cup of each sugar, 1/4 cup of flour, 1/2 teaspoon cinnamon, and 1/8 teaspoon salt. Add the peaches and gently toss to coat. Mix together the cornstarch slurry and lemon juice and stir into peaches to incorporate. Butter a 12" x 8" oval dish and add the peach mixture.

Combine 3/8 cup of brown sugar, 1/8 cup of white sugar, 3/8 cup flour, oats, almonds, cranberries, nutmeg, 1/2 teaspoon of cinnamon, and 1/8 teaspoon of salt. Add in 1/4 cup of room temperature butter, and mix with your hands until the mixture is crumbly.

Top the peaches with half of the crumb topping and place in the oven. Immediately reduce oven temperature to 350° and bake uncovered for 30 minutes. Then add the remainder of the crumb topping and reduce the heat to 325°. Bake until golden and bubbling, about 45 more minutes.

Remove from the oven and let sit for 15 minutes before serving with vanilla ice cream or fresh whipped cream.