



## JERNEJ KITCHEN

# PEACH COBBLER WITH ROSEMARY AND ALMONDS

*Light, easy, quick and fruity summer dessert.*

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	35	MINUTES

### PEACH COBBLER WITH ROSEMARY AND ALMONDS

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3 peaches, not too ripe  
1 sprig rosemary  
20 g brown or coconut sugar  
145 g butter, at room temperature  
145 g sugar  
1/2 vanilla bean  
2 eggs, at room temperature  
145 g all-purpose flour  
pinch of salt  
1/2 tsp baking powder  
1 tbsp almond flakes  
3 scoops of vanilla ice cream to serve

### TOOLS AND EQUIPEMENT

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kitchen knife  
large pan  
large bowl  
mixer  
[cast iron skillet \(20 cm / 8-inch\)](#)

### SLICE THE PEACHES

Clean the peaches and remove the kernels. Cut them into wedges. Place a large pan on to medium - high heat. Add the peaches and rosemary. Cook for about 2 - 3 minutes, then add the brown (or coconut) sugar. Stir well and cook until the sugar dissolves. Remove from the heat.

### BEAT THE SUGAR AND BUTTER

In a large bowl beat together the butter, sugar and seeds from the vanilla bean. Beat for about 5 - 10 minutes or until the mixture is fluffy and shiny. Crack in the egg, one by one, while mixing on the highest speed.

### ADD IN THE FLOUR

Add in the flour, pinch of salt, baking powder, stir well to combine. The mixture will be shiny and lovely.

### BAKE

Preheat the oven to 190°C / 375°C. Spread peaches evenly around the baking pan (pan size approx. 25 cm x 15 cm / 10 inch x 6 inch). Pour in the batter, arrange over the peaches, sprinkle with chopped almond flakes and bake for around 30 - 35 minutes.

### SERVE

Serve the peach cobbler warm with vanilla ice cream and honey or maple syrup.