



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

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

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.