*PEACH CLOBBERED PEACH COBBLER*

***(As served by Daniel Tanaka of Peaches and Java)***

INGREDIENTS…

* 6 to 8 large ripe peaches, pitted and peeled and sliced

(OR, substitute a 29-ounce can of sliced peaches in heavy syrup, drained)

* 2-1/2 tablespoons cornstarch
* 3/4 cup sugar
* 3/4 teaspoon ground cinnamon
* Uncooked pie crust (top only…homemade with your recipe, or store-bought)

OPTIONAL TOPPING: Amaretto Whipped Cream (see recipe below)

DIRECTIONS…

Combine all ingredients except the pie crust in a bowl and mix well, then transfer to a greased pie pan or comparable baking dish. Top with the uncooked pie crust (Crust options: you can completely cover the filling with the crust, adding 2-3 slits to vent the steam. OR, slice the crust into strips and weave into a lattice pattern. OR, like Daniel you can get creative and slice designs into the uncooked crust before laying it over the filling.)

Bake at 375° for approximately 45 minutes (30 minutes for a convection oven), or until the fruit is bubbling around edges and crust is golden brown. Let cool a few minutes and then scoop into individual serving bowls. If desired, top with Amaretto Whipped Cream.

***AMARETTO WHIPPED CREAM***

INGREDIENTS…

* 1 cup heavy whipping cream (keep chilled until ready to use)
* 1/4 cup powdered (Confectioner’s) sugar
* 2-3 tablespoons Amaretto liquor (or substitute non-alcoholic almond flavoring)

DIRECTIONS…

Combine whipping cream and powdered sugar in mixing bowl. With hand or stand mixer, beat on low until sugar is thoroughly dissolved into the cream (approx. 1 minute). Add amaretto and beat on high for another 2-3 minutes or until the cream forms stiff peaks. Make in advance and keep refrigerated until ready to serve atop the cobbler.

***PEACH CLOBBERED***

1st in the Georgia B&B Mystery Series by Anna Gerard

Published by Crooked Lane Books

***www.georgiabbmysteries.com***