

New Soul Kitchen
CLEO TV
Sweet Tooth
REMIXS104



Yield: 6-8 servings

Total Time: 40 minutes

Peach Cobbler Pie with Honey Whipped Cream

Recipe Courtesy of Chef Jernard Wells

Ingredient:

Peach Blend

8 fresh peaches - peeled, pitted and sliced into thin wedges

1/4 cup granulated sugar

1/4 cup brown sugar

1 teaspoon ground cinnamon

1 teaspoon ground nutmeg

1 teaspoon fresh lemon juice

2 teaspoons cornstarch

Batter

1 cup all-purpose flour

1/4 cup white sugar

1/4 cup brown sugar

1 teaspoon baking powder

1/2 teaspoon salt

6 tablespoons unsalted butter, chilled and cut into small pieces

1/4 cup boiling water

Cobbler sprinkle

3 tablespoons white sugar

1 teaspoon ground cinnamon

Method:

1. Preheat oven to 425 degrees F. In a large bowl, combine peaches, 1/4 cup white sugar, 1/4 cup brown sugar, 1 teaspoon cinnamon, nutmeg, lemon juice, and cornstarch.
2. Toss to coat evenly and pour into a 2-quart baking dish. Bake in preheated oven for 10 minutes.
3. Meanwhile, in a large bowl, combine flour, 1/4 cup white sugar, 1/4 cup brown sugar, baking powder, and salt.
4. Blend in butter with your fingertips, or a pastry cutter, until mixture resembles coarse meal. Stir in boiling water until just combined.
5. Remove peaches from oven and drop spoonfuls of topping over them. Sprinkle entire cobbler with the sugar and cinnamon mixture. Bake until topping is golden, about 30 minutes

Honey Whipped Cream

Ingredients

- 1 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 1/4 cup confectioners' sugar
- 1 tablespoon of Orange Blossom Honey

Method:

1. Pour the heavy cream and confectioner sugar into the chilled bowl of an electric stand mixer or into a large chilled mixing bowl.
2. Use the wire whisk attachment on the stand mixer or a hand-held mixer to whip the cream on medium speed until it begins to thicken slightly.
3. Turn the mixer off and add the honey, vanilla and sugar.
4. Whip the cream on medium-high speed until it holds soft peaks and use right away.