

K's Kitchen: Roasted peach cobbler

By Kathryn Reed

Peaches are so delectable right now that I bought a flat of them at last week's farmers' market.

When buying peaches, consider what you are using them for and when. I looked for ones that were slightly firm because I knew I would not be using them for a few days. But I never let peaches go bad. If I can't eat them fast enough, I cut them into pieces and put them into freezer bags to use down the road for smoothies.

Most of the ones bought last week ended up in a peach cobbler on July 4. One nice thing about cobblers is that they are a bit easier to make than a pie. This mostly has to do with not having to make a crust.

Cobblers can also be made in ramekins so people may be served individual desserts. This, though, means seconds are not an option without looking a bit piggish. However, ramekins are good for guests; in large part for presentation.

I made enough so we'd have this for breakfast for a few mornings. Yes, really. It's healthier than a lot of foods that pass for breakfast.



Roasted Peach Cobbler

12 small/medium peaches, cut into bite-size pieces

$\frac{1}{4}$ C brown sugar

$\frac{3}{4}$ C flour

$\frac{3}{8}$ C sugar

$\frac{3}{8}$ tsp baking soda

$\frac{3}{8}$ tsp kosher salt

6 T cold unsalted butter, cut into pieces

2 large egg yolks

$\frac{3}{4}$ tsp vanilla extract

2 lemons, juiced

Vanilla ice cream, optional

Toss peaches and brown sugar in bowl.

On rack about 6 inches from top, broil peaches on rimmed baking sheet for about 8 inches, turn peaches and broil another 8 inches. They should be juicy and caramelized.

Let peaches cool. Reduce oven temperature to 375 degrees.

In bowl, combine dry ingredients. Cut in butter. Stir in vanilla and egg yolks.

Spread peaches, including juice, in 9 x 13 baking pan. Drizzle lemon juice on peaches. Sprinkle topping across peaches. Bake for 25 minutes or until topping is golden and juices are bubbling.

Serve with vanilla ice cream.