



## Smoked Peach Cobbler with Vanilla Ice Cream

Recipe By JOE LASHER, SR.

SERVES: 8

### PIE TOPPING:

- ☐ 2 cups all-purpose flour
- ☐ 2 tsp. baking powder
- ☐ 1 tsp. baking soda
- ☐ ¼ cup granulated sugar
- ☐ ½ tsp. sea salt
- ☐ 8 tbsp. unsalted butter, *cold*
- ☐ 1⅓ cups buttermilk

### PIE FILLING:

- ☐ 1¼ cups packed light brown sugar
- ☐ 1 tbsp. vanilla extract
- ☐ 2 tbsp. dark maple syrup
- ☐ 2 tbsp. all-purpose flour
- ☐ 1 tsp. ground cinnamon
- ☐ 1 tbsp. lemon juice
- ☐ 3 lb. yellow peaches, *pitted and sliced*

### TOPPING:

- ☐ Laura Lynn Vanilla Ice Cream

### DIRECTIONS:

- ☐ 1. Preheat smoker (or oven) to 350°F.
- ☐ 2. Prepare the topping. Combine flour, baking powder, baking soda, granulated sugar, and salt in a large mixing bowl. Cut butter into 12-14 slices and press into mixture. Stir in the buttermilk with a wooden spoon and set aside.
- ☐ 3. Prepare the filling by thoroughly whisking brown sugar, vanilla, maple syrup, flour, cinnamon and lemon juice, then add peaches.
- ☐ 4. Add filling mixture to a greased, 12" cast iron skillet, then drop dollops of topping over the top. Smoke (or bake) 40-45 minutes, rotating occasionally, until golden brown and bubbly.
- ☐ 5. Serve warm with a scoop of vanilla ice cream!

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!