



Sugar Apple

Posts From The Caribbean

Blackberry Peach Cobbler

I adapted this cobbler from a recipe in Emeril Lagasse's *Louisiana Real and Rustic* (a fantastic cookbook by the way). I upped the amount of fruit and cut down on the spices to let the exquisitely ripe fruit flavor shine. I made my cobbler earlier in the afternoon and let it cool down. Then, after dinner, I warmed it in a 325° oven for about 20 minutes and served it with warm with vanilla ice cream. Any leftovers make for a succulent, fruity lovers' breakfast.

Peaches

2 1/2 pounds of peaches
1/4 cup of natural cane sugar
1/4 teaspoon of kosher salt

Blackberries

1 cup of blackberries
1/2 cup of natural cane sugar
2 tablespoons of butter
1 small cinammon stick

2 heaping cups of blackberries

Batter Topping

1/4 cup of natural cane sugar
1 large egg
1 tablespoon of baking powder
1 cup of all-purpose flour
2 teaspoons of pure vanilla extract
3/4 cup of milk

To make the blackberry syrup, put 1 cup of blackberries, 1/2 cup of sugar, the cinnamon stick and the butter in a small saucepan. Cook over medium heat until the sugar melts and forms a syrup. Remove from the heat and let cool slightly.

Peel and pit the peaches and cut them into large chunks. Put the peaches into a buttered shallow 3-quart baking dish and sprinkle 1/4 cup of sugar over and mix through.

Sprinkle with the remaining 2 cups of blackberries (you can remove the cinnamon stick but I left it in; just warn your guests that it's there).

Preheat the oven to 375°.

To make the batter topping, whisk the egg and the remaining 1/4 cup of sugar in a medium-sized mixing bowl. Add the baking powder, flour, vanilla and milk and whisk it all together until the ingredients are well mixed. It will look sort of like thick pancake batter. Spoon the batter over the fruit.

Bake at 375° for about 30 minutes. The topping will be nicely browned and the filling will bubble. Cool for 10 minutes and serve warm with vanilla ice cream. *Serves 6-8.*

<http://www.abigailblake.com/sugarapple>

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