LaLuca

Peach Cobbler

INGREDIENTS

Peach Filling

3 lb. fresh or thawed frozen peaches, chopped into 1-inch pieces (about 6 heaping cups)
1/2 cup sugar
Juice of 1 lemon
2 tsp. almond extract
1/2 tsp. ground cinnamon

Topping

1 cup brown sugar
3/4 cup all-purpose flour
3/4 cup (1 ½ sticks) cold unsalted butter, cut into ½-inch pieces
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. kosher salt
3/4 cup sliced almonds

Serves 6

INSTRUCTIONS

1. Preheat the oven to 375°. Meanwhile, in a large bowl, add the peaches, sugar, almond extract, and cinnamon, and stir to coat. Set aside.
2. In a separate large bowl, combine the brown sugar, flour, butter, cinnamon, nutmeg, and salt. Using a pastry cutter or your fingers, work the butter into the dry ingredients until only small pea-sized crumbs remain. (Work quickly so the butter stays cold.) Add the almonds and toss once more to distribute. Refrigerate until ready to bake.
3. Preheat the oven to 375°. Fill six 4-oz. ramekins with the peach filling, mounding it over the rim of the ramekin, as the peaches will shrink significantly in the oven. Top with a generous handful of the crisp topping.
4. Transfer the ramekins to a foil-lined baking sheet, and bake until the peaches are juicy and the topping is golden brown and crisp, 30 to 35 minutes. Remove and let cool before serving.

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