

Holiday Pairings with Lodi Wine

INDIVIDUALIZED PEACH COBBLERS

TOPPED WITH FRENCH VANILLA ICE CREAM

with Michael David Winery Symphony

twelve 6-ounce ramekins
18 fresh, medium peaches
2 cups sugar
1 cup brown sugar
4 Tablespoons apricot jam
3 Tablespoons orange marmalade
2 1/2 teaspoons cinnamon
grated nutmeg to taste
juice of 4 large lemons
3 Tablespoons corn starch
3 Tablespoons vanilla extract
6 Tablespoons butter, at room temperature
six 9-inch store-bought pie crusts
1 egg
1 cup milk
honey
French vanilla ice cream



Wash, peel and slice fresh peaches and place in large bowl. Add sugar, brown sugar, apricot jam, marmalade, cinnamon, nutmeg to taste, lemon juice, corn starch, and vanilla extract. Mix well. Cover and set aside for one hour, turning mixture every 15 minutes.

Roll out pie dough. Using a ramekin as your guide, cut discs 1/2 inch larger than dish from rolled out pie dough. Butter all ramekins with soft, room temperature butter. Preheat oven to 350 degrees. Liberally fill each ramekin with peaches in sauce. Place ramekins on baking sheet and bake at 30 minutes without pie dough tops. While peaches bake, blend one beaten egg with milk and drizzle of honey in medium bowl. Remove ramekins from oven and top each with pie dough. Cut two small slits in pie dough for each ramekin. Brush dough with egg mixture and return to oven for 15-20 minutes more or until dough crusts are golden brown. Serve warm with vanilla ice cream.

Serves 12

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