

Raspberry Peach Cobbler

SKILL
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MAKES
6 Servings

Ingredients

- 6 large peaches, cut into wedges
- Grated zest of one lemon
- 1 (13-ounce) jar Stonewall Kitchen Raspberry Peach Champagne Jam
- 1 Tablespoon cornstarch
- 1 package Stonewall Kitchen Traditional Scone Mix
- 1/2 teaspoon cinnamon
- 1/2 cup unsalted butter, cold, cut into small cubes
- 1 cup blanched almonds, toasted, and finely chopped
- 1 cup milk
- 2 Tablespoons white sugar



Directions

1. Preheat oven to 375 degrees F.
2. Lightly butter a 2 quart non-reactive baking dish.
3. In a medium sized bowl, toss together, peaches, lemons zest, jam and cornstarch. Pour into prepared dish.
4. In a medium bowl, add the packet of scone mix with the butter and mix with a fork to incorporate butter. Add cinnamon, almonds and milk and mix well.
5. Drop by spoonful over the jam peach mixture in an irregular pattern. Sprinkle top with sugar.
6. Bake until crust is browned and fruit is hot, 20-25 minutes.

