

J. Rickards Winery



PEACH TWILIGHT COBLER

Prep time: 15 min | Cook time: 55 min | Total time: 1 hr 10 min | 8–12 servings
Recommended wine pairing: *J. Rickards Twilight Late Harvest Sémillon Dessert Wine*

INGREDIENTS

FOR THE FILLING

4 lbs peaches, peeled and pitted
¾ cup granulated sugar
1 Tbsp cornstarch
½ cup *J. Rickards Twilight Late Harvest Sémillon Dessert Wine*

FOR THE DOUGH

2 cups all-purpose flour
1 Tbsp baking powder
½ cup sugar
½ tsp salt
1 cup plain whole-milk yogurt
1 Tbsp *J. Rickards Twilight Late Harvest Sémillon Dessert Wine*
1 stick (8 Tbsp) unsalted butter, melted and cooled

DIRECTIONS

- 1 Heat oven to 350°F. Butter or spray a large casserole dish or 9x13" pan. Cut the peeled and pitted peaches into large chunks. Place peaches, ¾ cup sugar, cornstarch, and ½ cup Twilight into a large bowl. Gently toss to coat. Place prepared peaches in buttered casserole dish and into oven to heat until juices are bubbling, about 25 minutes.
- 2 Rinse and dry the bowl, then use it to combine the flour, baking powder, sugar, and salt. Mix well. Add yogurt to flour mixture and combine until flour is absorbed. Mix 1 Tbsp of Twilight into melted butter, then pour into the mix and combine. Do not over mix.
- 3 Pull hot peaches from the oven. Dollop large spoonfuls of the sticky dough (about 12) over the hot peaches. They should look like drop biscuits and have gaps where the fruit shows through.
- 4 Bake at 350°F for 30 minutes or until the tops are golden brown. Serve warm topped with vanilla ice cream and a glass of Twilight on the side!