Smokin’ Joe Lasher’s Smoked Peach Cobbler with Vanilla Ice Cream

Prep Time: 15 mins

Cook Time: 40-45 mins

Servings: 8

Ingredients:

For the topping:

2 cups all-purpose flour

2 tsp baking powder

1 tsp baking soda

¼ cup granulated sugar

½ tsp sea salt

8 tbsp unsalted butter, cold

1 1/3 cups buttermilk

For the filling:

1 ¼ cups packed light brown sugar

1 tbsp vanilla extract

2 tbsp dark maple syrup

2 tbsp all-purpose flour

1 tsp ground cinnamon

1 tbsp lemon juice

3 lb yellow peaches, pitted and sliced

For serving:

Laura-Lynn Vanilla Ice Cream

Instructions:

1. Preheat smoker (or oven) to 350° F
2. Prepare the topping. Combine flour, baking powder, baking soda, granulated sugar, and salt in a large mixing bowl. Cut butter into 12-14 slices and press into mixture. Stir in the buttermilk with a wooden spoon and set aside.
3. Prepare the filling by thoroughly whisking brown sugar, vanilla, maple syrup, flour, cinnamon and lemon juice, then add peaches.
4. Add filling mixture to a greased, 12” cast iron skillet, then drop dollops of topping over the top. Smoke (or bake) 40 – 45 minutes, rotating occasionally, until golden brown and bubbly.
5. Serve warm with a scoop of vanilla ice cream!