

RECIPE | TOMATOES

TOMATO PEACH COBBLER



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INGREDIENTS

3 dry pints Pure Flavor® Cloud 9®
Bite-Sized Fruity Tomatoes, halved
2 ½ lbs ripe peaches, peeled and sliced
¼ cup granulated sugar
¼ cup light brown sugar
zest of 2 lemons
3 tbsp lemon juice
¼ tsp salt

For the crust:
1 cup all-purpose flour
1 cup cornmeal
⅔ cup granulated sugar
8 tbsp unsalted butter, at room temperature
1 large egg
2 tbsp avocado oil
1 tbsp light brown sugar
2 tsp vanilla extract
½ tsp baking powder
½ tsp salt

DIRECTIONS

1. Combine peaches and tomatoes in a large bowl with sugars, lemon zest, lemon juice and salt. Let stand at room temperature for 1 to 2 hours. Strain the accumulated juice into a small saucepan. Boil over medium-high heat until reduced by about half, 8 to 10 minutes. Stir the syrup back into the fruit to combine.
2. For the crust, combine flour, cornmeal, baking powder and salt in a medium bowl. Beat butter, granulated sugar, brown sugar and oil in a separate bowl with an electric mixer on medium speed until light and fluffy. Add egg and vanilla; beat until incorporated. Reduce mixer speed to low and add the flour mixture until just combined. Wrap the dough in plastic and refrigerate for 30 minutes.
3. Preheat oven to 350° F. Grease a 9" x 13" baking dish. Spoon the filling into the dish. Divide the crust into 12 roughly equal portions. Shape each into a ½-inch thick disk and place on top of fruit. Bake until the crust is golden, about 1 hour.



TOTAL TIME
1 hour 25 minutes

PREP TIME
15 minutes

COOK TIME
1 hour 10 minutes

SERVES
6

COOKING LEVEL
Easy