

PEACH-PECAN CRUMBLE WITH WHISKEY CREAM



Serves 6-8

Ingredients

- 2 lbs fresh peaches, skins removed, cut into 1-inch chunks
- 2 Tablespoons sugar
- 1/2 cup + 1 teaspoon all-purpose flour
- 3/4 cup light brown sugar
- Coarse salt
- 4 ounces unsalted butter (1 stick)
- 1 1/3 old-fashioned rolled oats
- 1 cup roughly-chopped pecans (small pieces)

For the sauce:

- 3/4 cup heavy cream
- 1/3 cup + 1 Tablespoon good aromatic whiskey
- 2 Tablespoons sugar
- Pinch of coarse salt

Instructions:

1. In a large bowl, toss the peaches with 2 Tablespoons sugar and 1 teaspoon flour. Pour the peach mixture into a shallow 2-quart baking dish.
2. Preheat the oven to 350 degrees with the rack in the middle position. In a clean bowl, combine the 1/2 cup flour and light brown sugar with a pinch of salt. Use a whisk to mix everything evenly. Cut the butter into small pieces and add them to the dry ingredients. Using a pastry cutter, a fork or your fingers, break up the butter into smaller and smaller pieces until you have a coarse mixture with the butter evenly distributed throughout. (If using your hands, rub the butter pieces into the dry ingredients little by little with your fingers.) Stir in the oats and pecans.
3. Spoon the crumble mixture over the peaches to evenly cover them, then slide the baking dish into the oven. Bake for 40-50 minutes, until the peaches are bubbly and the crumble top is browned and somewhat crisp.
4. While the peaches are baking, combine the cream and whiskey in a small saucepan over medium-high heat. Stir occasionally until it begins to bubble, then stir in the 2 Tablespoons sugar. Watch closely and stir nearly constantly for the next 5-10 minutes; it will begin to bubble up in the pan. Adjust the heat as needed to be sure it doesn't boil over. Continue stirring occasionally until the sauce begins to appear somewhat glossy, about 5-10 minutes more.
5. When the crumble is ready, serve it with the sauce for your guests to pour on top.