

# Peach Cobbler Pie



PORTIONS	PREPARATION TIME	COOK TIME
1	30 min	25-30 min

SUGGESTED MOMENTS OF CONSUMPTION :

BREAKFAST LUNCH BRUNCH APPETIZER



RECIPE CREATED BY  
Katherine Duris, Chef



## / List of ingredients



Peach danish 52876  
Quantity: 1

1 Peach

1 tbsp. Unsalted butter

1 tbsp. Brown sugar

1 tbsp. White sugar

1/4 Vanilla bean

1 Scoop Vanilla ice-cream

## / Preparation steps

STEP 1

Brush a muffin pan with melted butter.

STEP 2

Thaw peach danish for 30 min at 20°C (68°F).

STEP 3

In the meantime, cut the peach into slices and place them on a pan. Add the unsalted butter, brown sugar, white sugar and vanilla seeds to the pan and mix well.

STEP 4

Roast at 177°C (350°F), stirring occasionally until the peaches are tender.

STEP 5

Fold the danish sides under and place in muffing pan.

STEP 6

Bake for 15-18 min at 180°C (356°F). Remove from oven and place on a plate. Garnish with a side of vanilla ice-cream and the roasted peach slices.