

GRILLED PEACH COBBLER

© 2023 Rick Browne, Barbecue America

2 large cans, or 4 cups fresh peaches

½ cup butter

1 cup dark rum

1 cup half-and-half

2 cups all-purpose flour

¼ cup (59 mL) dark brown sugar

¼ teaspoon (1.25 mL) ground cloves

¼ teaspoon (1.25 mL) ground allspice

Preheat the barbecue to medium-high (300 ° F to 325 ° F) for indirect heating.

In an 8 x 11-inch pan or Dutch oven, melt the butter. Add the peaches. In a medium bowl, whisk together the rum, half-and-half, and the flour.

Pour this mixture over the fruit in the pan, stir once, and then place the pan or Dutch oven into the barbecue over indirect heat.

Bake for 1 hour, or until a toothpick inserted into the batter comes out clean and the top is nicely browned.

In a small bowl, combine the brown sugar, cloves, and allspice. Sprinkle this mixture over the top of the dessert and put it under the broiler for 1 minute.

Serve warm, with chocolate or peppermint ice cream!