

SUMMER

SERVES 8 TO 10

TAHINI PEACH COBBLER

Tahini adds a subtle and slightly bitter background note to an otherwise traditional Southern peach cobbler. The butter is melted in the baking dish rather than being mixed into the batter, and it surrounds the batter as it's poured into the dish, resulting in chewy edges, a cakey interior, and juicy fruit. It's hard to imagine a simpler and more perfect summer dessert.

Ingredients

4 tablespoons/57 g (1/2 stick) unsalted butter
6 to 7 large ripe peaches (about 2 pounds), sliced into 8 wedges each
1/2 cup/101 g granulated sugar, divided
1/2 cup/110 g light brown sugar
1 cup/128 g all-purpose flour
2 teaspoons baking powder
1/2 teaspoon kosher salt
Pinch of ground cardamom
1 cup whole milk
1/3 cup/80 g tahini, warmed in the microwave if necessary to liquefy
1 teaspoon vanilla extract
Vanilla ice cream for serving

Instructions

1. Heat the oven to 350°F, with a rack in the middle. Place the butter in a large (3-quart) baking dish and heat in the oven for 10 minutes.
2. Meanwhile, combine the peaches and 1/4 cup (50 g) of the granulated sugar and let sit for 10 minutes, tossing occasionally, until juicy.
3. Whisk together the remaining 1/4 cup/50 g granulated sugar, the brown sugar, flour, baking powder, salt, cardamom, milk, tahini, and vanilla. Pour into the baking dish. Scatter the peaches, along with their juices, over top and bake for 50 to 55 minutes, or until puffed and golden brown all the way to the center. Serve warm with vanilla ice cream.

VEG FORWARD

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