



## Georgia Peach Cobbler with Whiskey Whipped Cream

**Yields:** 10 servings

**Total time:** 35 minutes

There's somethin' magical about cookin' with wood and fire (or charcoal), and when you can make a great dessert with it? Now you're rulin' any hootenanny. We've got an easy way to get a sweet treat goin', givin' much love to our Southern brothers and sisters, and making the pride of Georgia sing. This is a sweet peach cobbler with a fluffy cake topping, hints of vanilla, and you'll have Georgia on your mind for a while. We top this sweet treat off with another great treat - homemade whiskey whipped cream, to help keep the party goin' after dessert. This is a dish we've served kids and grandparents, and everyone is feelin' the love when we fire this thing up. Fire up some wood or charcoal and you're good to go, so go low to feel high. We use a dutch oven and charcoal, but wood and a Dutch oven work just fine, ya'll.

### *Ingredients for the Dough*

- 1 32-oz can or jar of old-fashioned peaches in syrup
- 1 14.5 oz box of simple white cake mix
- 1-2 tsp of vanilla extract
- 1 Tbsp of cinnamon
- 1 stick of butter, cut into Tbsp's
- ¼ can of lemony lime soda on top of the mixture
- Cooking spray if you wish
- 2 C of whiskey whipped cream (recipe below)

### *Ingredients for Whiskey Whipped Cream*

- 2 pint of heavy whipping cream, chilled (put it in the freezer for a 5 minutes at least)
- ½ C confectioners' sugar
- 1 tsp vanilla extract
- Pinch of salt
- 2 Tbsp of a good whiskey of your choice

### *Directions for Whiskey Whipped Cream*

- Place a metal mixing bowl and the beaters from your mixer in the freezer for at least 20 minutes
- When everything is chilled, pour the whipping cream, sugar and vanilla into the mixing bowl
- Mix for 5-10 minutes until stiff peaks form
- Add in the whiskey and salt and mix again for 3 minutes
- Put it in something airtight and throw it in the fridge (can be made 2 days ahead of time, and also can freeze well too)



### *Directions*

- Heat up enough charcoal
- Spray your Dutch oven (we recommend using a 10 pan, this one worked best at the shoot and was consistent with ingredients listed) with cooking spray
- Empty the jar's liquid into the cake mix
- Pour the remaining peaches into dutch oven
- Pour the cake mix evenly across the top of the peaches
- Add in the vanilla extract
- Cut the stick of butter into segments and evenly distribute 'em across the top of the cake mix
- Shake the cinnamon across the top
- Pour ¼ bottle of lemon lime soda on top
- Throw the lid on
- Once your charcoal is hot, spread 20 hot coals in a checkerboard pattern and set the dutch oven on top (we used more coals on top than bottom) for the 10 inch pan it was about 10 coals under and 15 on top.
- Then, place 15 hot coals on the top
- This should cook for 35-40 minutes, but wind and temperature affect it, so keep an eye on it
- Carefully remove from the charcoal, and take the lid off also preventing ash from going on top of the dessert
- Scoop a generous helping of the cobbler into a bowl, and top with the whiskey whipped cream
- Grab a spoon and dig in