

Peaches and Cream with Raspberries and Cobbler crust Cookie

For the Ice Cream

Makes about 6 portions

1 qt. vanilla ice-cream (homemade preferred)
2 ripe Chilton county peaches diced
½ tsp. Almond extract
½ cup toasted slivered almonds
1/3 cup Mayonnaise

Place all Ingredients in a mixer bowl and mix with paddle attachment until combined and place back in freezer to re-freeze.

For peach and raspberry garnish

3 ripe Chilton county peaches cut into wedges
1 pint fresh raspberries
Zest of 1/3 of orange
2 T fresh orange juice
3 T sugar
1 T peach schnapps

Toss all ingredients in a bowl and place in refrigerator for at least 2 to 4 hours.

For the Cobbler Crust cookies

2 c. all-purpose flour
1 c. butter, unsalted, cold
1/4 c. granulated sugar
1/2 c. brown sugar
1/4 tsp. cinnamon
1/4 tsp. salt
1/2 tsp. baking powder
¼ ice cold water

For the cookie topping before they are cooked

1 beaten egg
2 T sugar

Combine all the dry ingredients in a bowl. Using your hands, mash together the cold butter and dry ingredients until the mixture is nice and crumbly. Add ice cold water and gently mix until combined. Form into a round disk, wrap and place in refrigerator for one hour. Take out of refrigerator and on a well flowered surface roll out to about 1/4 inch thick. Use a fluted round 2" cookie cutter to cut out cookie and place on a parchment paper lined cookie sheet. Brush tops with beaten egg and sprinkle sugar on top. Bake at 350 until golden brown, about 20 minutes.

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Place one scoop of ice-cream on plate, place one cookie next to ice-cream. Put two spoons full of peach and raspberry garnish on top of cookie and serve. Garnish with a fresh mint sprig if desired.