



Peach Brown Betty

Serves: 6

Serve with Joseph Phelps Vineyards Eisr be

6 cups Coarse bread crumbs, Panko preferred
8 oz. Fine French butter, cut into 1/8" slices
5-6 large Peaches, cut into 1/2" wedges
2 1/2 cups Sugar
1 tsp. Cinnamon, ground
1/4 tsp. Allspice, ground
pinch Nutmeg, ground

Preheat oven to 375° F. Toast the bread crumbs. Reserve. Combine sugar and spices.

Butter individual-sized souffl  dishes or other oven-safe dish. Build in layers as follows: bread crumbs (1/2" layer), butter (2-3 slices), peaches (3-4 wedges), spiced sugar (enough to cover the fruit), butter, bread crumbs, butter, peaches, spiced sugar, bread crumbs, butter, spiced sugar. Each dessert should be filled to about 1/8" – 1/4" from the rim.

Note: You can construct these desserts with as many layers as you choose. The important thing to remember is that the bottom layer is bread crumbs, the interior layers of bread crumbs should have butter below and above them, and the top layer of bread crumbs should be topped with some butter and the spiced sugar.

Transfer the souffl  cups to a cookie sheet. Bake in a 375° F. oven about 25-30 minutes.

Brown Betties are traditionally served hot with a few spoonfuls of sweet cream. You may serve them without the cream or serve them   la mode.