

Jewish Journal

Palm Beach Central

THE LARGEST JEWISH NEWSPAPER IN THE NATION

Wednesday, April 13, 2022

20

FEATURES

Wednesday, April 13, 2022 | Jewish Journal Palm Central

Cooking with Bubbe: Peach cobbler for Passover

By Susan Shovers

For many of us, some of our earliest childhood memories include waking up to the warm aromas of their mom baking, running to the kitchen, dragging over a kitchen chair and jumping up to help knead the dough, brush egg on the tops of pastries or lick the cake batter bowl.

Not for me, however. I learned to cook in my mother's kitchen through osmosis. We weren't allowed to help bake for fear that we'd make a mess of the kitchen.

Yet, as a child, I grew to love everything about baking. I watched intently, learned new skills from afar and must have asked a million questions about ingredients, cooking tools and why mom was using certain techniques. I recall wanting to create birthday cakes, holiday treats, pies, cookies and sweets for our friends and neighbors, just like mom.

Fast forward some decades later to when my husband and I returned from our honeymoon. We invited friends over and I decided I would try my hand at an apple pie. It turned out to be a delightful success and I haven't stopped baking since. Baking became my passion.

As Passover approaches, many of you are preparing by ridding your pantries of bread, flour and pasta and looking for inspiration for creative (and delicious) recipes suitable for the holiday. While Passover is typically known for its rich and indulgent ingredients, I do try my best to be cognizant of my health. So, in the spirit of sharing ways to bring lighter, healthier recipes to your Passover table, too, I'd like to share my favorite holiday recipe for Kosher for Passover Peach



Susan Shovers is the host of "Cooking with Bubbe," a virtual cooking series taped from her home kitchen in her senior living community, Vi at Aventura. **COURTESY**

Cobbler. I hope you enjoy it as much as my family and I have. Wishing you a Chag Sameach!

Ingredients:

- 5 cups of canned peaches
- 1 cup almond flour
- 3 tbsp. maple sugar or coconut sugar
- 1 tsp. baking powder
- ¼ tsp. fine sea salt
- 4 tbsp. cold, unsalted margarine in ¼-inch cubes
- ¼ cup unsweetened plant yogurt
- ¼ cup coconut milk
- 1 tsp. vanilla extract
- For topping:
- 2 tsp. maple sugar or coconut sugar
- ½ tsp. cinnamon
- 1 tablespoon coconut milk

Directions:

- **Preheat oven** to 400°F
- **Drain the canned peaches** of their liquid and place peaches in 9-inch pie

plate

■ **Whisk together** the almond flour, maple or coconut sugar, baking powder, and salt in a large bowl

■ **Add the cold butter bits** and work it into the dry ingredients

■ **In a small bowl**, stir together the 2 tsp. maple or coconut sugar and the cinnamon for topping the biscuits and set aside

■ **Place the plant yogurt**, coconut milk, and vanilla in a small saucepan and heat on low, stirring frequently, until the mixture is hot

■ **Pour the hot mixture** into the flour/margarine mixture and quickly stir until combined

■ **Use a large spoon** to scoop 6-8 lumps of dough over the peaches. Brush with coconut milk and sprinkle with the cinnamon/sugar mixture

■ **Bake the cobbler** for about 20-30 minutes or until the biscuits are golden on top and cooked through

and the fruit is bubbling. Let cool 5-10 minutes, then serve hot or warm.

Susan Shovers is the host of "Cooking with Bubbe," a virtual cooking series taped from her home kitchen in her senior living community, Vi at Aventura. Vi at Aventura launched the series in April 2020 to help entertain residents during COVID-19 and is currently filming its third season. The series, which airs on ViLiving's YouTube Channel and its in-house TV station features Shovers' favorite recipes that are simple to make, delicious to eat and often come with a nostalgic anecdote or story. She is a long-time baker and home-entertainer and was voted one of America's best cooks by Ladies' Home Journal. Shovers, known throughout South Florida as "Chef Bubbe," was formerly and affectionately known as the "Martha Stewart" of her hometown of Evansville, Indiana.