

Tennessee Peach Pudding

INGREDIENTS

Filling:

5 cups peaches, peeled and diced, fresh or frozen
2 cups all-purpose flour
1 cup sugar
1 cup whole milk
4 teaspoons baking powder
1 teaspoon sea salt
1 teaspoon cinnamon
1 teaspoon vanilla extract
1/4 teaspoon nutmeg

Topping:

3/4 cup brown sugar
3/4 cup sugar
3 tablespoons unsalted butter
3 cups water
1/2 teaspoon nutmeg
Ice cream/whipped cream/cool whip, optional, garnis

PREPARATION

Preheat oven to 400° F and lightly grease a 9×13-inch baking dish with butter or non-stick spray.

In a large saucepan over medium heat, whisk together brown sugar, sugar and nutmeg, then mix in butter and water and bring to a boil, stirring until sugar is fully dissolved.

Remove from heat and set aside.

In a large bowl, whisk together flour, sugar, baking powder, salt, cinnamon and nutmeg until combined.

Whisk in milk and vanilla extract until smooth, then fold in diced peaches.

Pour filling into greased baking dish, then pour topping on top.

Place in oven and bake for 50-55 minutes, covering with aluminum foil, if necessary, until cooked through.

Remove from oven and let cool 15 minutes before serving.