

# **Passover Peach Cobbler Dump Cake**

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How do you like them peaches? When it comes to fruit cobblers, there is a quite a large divide among Southerners (and an even larger divide among the rest of America) as to what truly defines a cobbler. Depending on where you're from, a cobbler is typically made with a certain variety of fruit and enveloped in or topped with sweet biscuit dough, battered bread crumbs, oats (y'all silly Yankees), pastry crust, or a cookie or cake batter. They are also called by a variety of names in different places, and what's called a cobbler in Northern Alabama does not resemble what's called a cobbler in Middle Tennessee. And in Surry County, North Carolina, (and only in Surry County) they call it a Sonker. In any case, when it comes to cobblers, I'm a fan of the dump-cake variety, sweet fruit (peaches for me, y'all) enveloped in a rich, delicate cake batter. It's a super-simple sweet comfort food, and its awesomely gratifying. This original Passover version is no exception. Trust me, y'all will be coming back for more, y'hear?

**Dairy -Free / Gluten-Free**  
**Serves 8-10**

- 2 lb. Frozen Sliced Peaches, thawed
- 1 tablespoon Potato Starch
- 2 cups Fine Almond Flour
- 1 1/2 cup Potato Starch
- 1 cup Granulated White Sugar
- 2 tablespoons Baking Powder
- 1 cup Unsweetened Almond Milk
- 1/2 cup light Olive Oil
- 1 teaspoon Ground Cinnamon
- 1/2 teaspoon Ground Nutmeg
- 1 tablespoon Vanilla extract
- +1/4 cup Granulated White Sugar mixed with 1 1/2 teaspoon Ground Cinnamon

Preheat oven to 375°F. Arrange peaches in a 9x13 baking dish and sprinkle with tablespoon of potato starch. In a bowl, combine the almond flour, 1 1/2 cup potato starch, sugar, baking powder, almond milk, olive oil, vanilla, cinnamon, and nutmeg, and mix until smooth. Dump batter over the peaches and spread evenly to cover. Sprinkle the cinnamon-sugar mixture on top and bake for 35-35 minutes, or until an inserted toothpick comes out clean. Enjoy, y'all.