



## TRICIA'S BBQ APRICOT & PEACH COBBLER

1 large can peaches  
1 large can apricots  
1 cup peach brandy  
1/2 cup butter (1 stick)  
1 cup half-and-half  
2 cups flour

### **Sprinkle:**

1/4 cup dark brown sugar  
1/4 tsp. ground cloves  
1/4 tsp. ground allspice

Melt butter in a 8x11x3 pan, add apricots, peaches and brandy, mix half-and-half and flour together and pour into pan over fruit, stir once and put into smoker over indirect heat. Temperature should be around 300°.

Takes about 1 1/2 to 2 hrs. Check to see if toothpick inserted into batter comes out clean and top is brown.

Sprinkle with brown sugar/clove/allspice mix and put under broiler for 1 minute. Serve warm with chocolate or peppermint ice cream.

**Serves 8**

