smitten kitchen The Smitten Kitchen Cookbook, my first cookbook, turns 10 years old in a few weeks, and inside it is what I call one of the best summer desserts I’ve ever made, peach dumplings with bourbon hard sauce. These were a whim that occured to me one morning before dawn when my then-baby (and, as of 11 days ago, a Bar Mitzvah) woke up early and lacked interest in going back to sleep and my mind drifted, as it does, to things I’d like to cook. The peach dumplings were modeled on old-fashioned apple dumplings and I’m not sure why it took me so long to reverse this process for fall, but now that I have, I don’t want to bake anything else. I’m absolutely obsessed with these perfect packets of apple pie. Everything I loved about the peach dumplings is true here too: The crust, unhindered by a heavy filling, expands and flakes like puff pastry. When you cut into each, a trickle of buttery brown sugar caramel floods your plate. And the best part of it is actually the mess — chunks of spiced baked fruit, buttery layers of dough, a mingled puddle of juices. And should you like a splash of whiskey with your apple desserts, you are going to swoon over it in the sauce, melting over the sides. Please make these soon. You’ll be so glad you did. ‘ I did not mean to disappear on you, or the newsletter. As you might have guessed, I was thrown off course by that aforementioned Bar Mitzvah [“what’s a Bar Mitzvah?“] and 13th birthday — which seem impossible as he was just born, right? — and a few other exciting things. Smitten Kitchen Keepers, my third cookbook, will be out in 48 days, and a week earlier than originally planned. We are working on putting the final details together for the Fall 2022 Book Tour — I’ll have everything for you next Thursday, 10/6. I might even have another new recipe before then, since I was behind in posting, not cooking, hooray. Did I cover everything? I probably forgot something so away in the comments!