



MY FAMOUS PEACH COBBLER

FROM JUDY DOUGLASS

Fruit mix:

4-5 cups peaches (fresh is best, but canned and frozen work)

1 ½ t cinnamon

1 ½ T lemon juice.

Mix together. Place in 9x13 dish. Cover w towel until batter is ready.

Batter:

1 ½ cup flour

¾ tsp salt

1 ½ tsp baking powder

4 ½ Tbsp butter, softened

1 cup sugar

¾ cup milk (almond milk is fine)

Sift and measure flour. Sift with salt and baking powder. (Confession: Since my sifter rusted, I haven't sifted the dry ingredients and it is fine.) Cream butter, adding sugar gradually.

Add dry ingredients alternately with milk to butter/sugar mixture. Mix well. Often I add a little more milk--should be thin enough to pour, but not like liquid. More like pancake batter.

Spread batter over fruit.

Topping:

1 ½ T corn starch, mixed with 2 T water

1 ½ cup boiling water or peach juice –peach juice gives more flavor

¾ cup sugar

Combine sugar and boiling water. Make paste of cornstarch and water. Stir into hot sugar/water mixture. Pour topping slowly over batter. Try to use all of it.

Bake at 350 for about one hour. Browned on top. Put foil in bottom of oven to catch juice.

This works great with any fruit. If you do apple, add some apple pie spice.

I HOPE YOU HAVE FUN BAKING!
MANY BLESSINGS, JUDY DOUGLASS

