

Peach Cobbler

From: Linda Brooks

1 1/2 cup all-purpose flour
1 cups sugar
1 1/2 teaspoons baking powder
Pinch salt
1/4 c NFDM

1. In a medium bowl, combine the flour, sugar, baking powder, NFDM, and the salt and mix well. Set aside.

2 can peaches drained and reserve 1 cup juice
1 1/2 t lemon juice
1 1/4 c sugar
1/4 t ground nutmeg
1/2 t vanilla

2. In a saucepan, combine the peaches, lemon juice, and sugar. Bring to a boil over high heat, stirring constantly.

3/4 cup butter (1 1/2 sticks)

3. Preheat oven to 275 degrees.
Place butter into a 9 X 12 inch baking dish and place in oven.
Let oven preheat melt the butter.
Take out after 2 to 3 minutes.
Set aside.

4. Add 1/2 cup water to dry ingredient bowl.
Stir, mixing until just combined.
Pour this batter over the butter but do not stir them together.

5. Pour the peaches over the batter but do not stir them together.

6. Bake in the preheated oven for 30 to 45 minutes or until the top is golden-brown.