

Peach Cobbler

Patricia Cooper

6 cups fresh peaches, peeled
and sliced (10 to 12
peaches)
2 Tbsp. lemon juice
2 Tbsp. cornstarch
1 tsp. cinnamon
1 ½ cups sugar
1 stick butter

Crust:
2 cups flour
2 tsp. baking powder
1 tsp. salt
½ cup Crisco shortening
½ cup milk

Put sliced peaches in a bowl and add lemon juice. Mix cornstarch, cinnamon and sugar together; pour over peaches. Stir and let set while making crust. They will make their own juice (*I sometimes add a little water to make it soupy*). Make crust and divide into two parts. Roll out first portion and line a large Pyrex dish. Pour peaches over crust. Dot with slices of butter. Roll out top layer of crust and cut into strips. Criss cross the strips on top of peaches. Mix a small amount of sugar and cinnamon together and sprinkle on top of crust. Bake at 350° for 1 hour.

Crust: *I use the pie crust recipe on page 245 most of the time for my cobblers. I have also used the recipe above for my crust and put it in strips on top of the peaches (no bottom crust).*

Mix flour, baking powder and salt together in a bowl. Cut in shortening until mixture is like coarse meal. Gradually add milk, mixing with a fork until dough stays together. Roll out on floured board.