

CECILIA'S OLD FASHIONED PEACH COBBLER

The southern belle who gave me this recipe may not have been from Georgia, but she sure knew how to make a peach dessert.

- 1 cup self-rising flour
- 1 cup sugar
- ½ container of frozen peaches or 1 regular can pie filling
- 1 stick butter or margarine
- 1 cup milk or ice water

Sift together flour and sugar in mixing bowl. Melt butter or margarine and add to dry mixture. Mix in milk or water. (Milk will make cobbler doughy. Water will make the cobbler firmer) Pour mixture into 13" x 9" baking dish or round baking dish. Pour peaches over the top making sure to spread over entire dish. Crust will rise and cover the fruit while baking. Bake in 350 preheated oven for 30-45 minutes. Can be served hot with ice cream or cold. (Serves 4)