

## **FRESH SOUTHERN PEACH COBBLER (D)**

**Nancy Weiss Lipschutz**

FOR THE PEACH BOTTOM:

*2 large cans sliced peaches(drained)*

*¼ c. sugar*

*¼ c. brown sugar*

*¼ t. cinnamon*

*1/8 t. nutmeg*

*1 t. lemon juice*

*2 t. cornstarch*

FOR THE COBBLER MIDDLE:

*1 c. flour*

*¼ c. sugar*

*¼ c. brown sugar*

*1 t. baking powder*

*½ t. salt*

*6 T. butter (cold and thinly sliced)*

*¼ c. boiling water*

FOR THE SWEET TOPPING:

*3 T. sugar*

*1 t. cinnamon*

Preheat oven to 425. In large bowl, combine ingredients for the bottom of a 2-qt. baking dish. Pour mixture in baking dish and bake for 10 minutes. Meanwhile, with electric mixer, combine flour, ¼ c. sugar, ¼ c. brown sugar, baking powder and salt. Blend in butter until it resembles coarse meal. Stir in boiling water a little at a time until just combined. Remove peaches from oven. Drop teaspoons of the cobbler dough over the peaches. Combine ingredients for the topping in a small bowl. Sprinkle over entire cobbler. Bake approximately 30 minutes until golden.