

From the kitchen of David and Jennifer Deaven



- A: 8 fresh peaches, peeled and sliced 5mm thick  
1/4C sugar  
1/4C brown sugar  
1/4t cinnamon  
1/4t nutmeg  
1t lemon juice  
2t corn starch  
B: 1C flour  
1/4C sugar  
1/4C brown sugar  
1t baking powder  
1/2t salt  
6T butter, cut into small pieces  
C: 1/4C hot water  
D: 1/4C sugar  
1/2t cinnamon
1. Toss (A) in a bowl, place into 2qt baking dish. Bake at 425F for 10 min

## Desserts/Peach Cobbler

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- tes.
2. Combine (B), mix with pastry knife until coarse. Incorporate (C) with a few quick strokes.
  3. Drop spoonfuls of batter on top of peaches, sprinkle with (D), and return to oven.
  4. Bake at 375F for 30 minutes until golden brown.

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