

1ST PLACE WINNER PEACH RECIPE CONTEST
Sue Schmitzer – Hartsville, SC

Peach Cobbler

Cobbler

- 16 Fresh peaches, peeled, pitted and sliced
- ½ Cup granulated white sugar
- ½ Cup brown sugar
- ½ Tsp cinnamon
- 1/8 Tsp nutmeg
- 2 Tsp fresh lemon juice
- 8 Tsp cornstarch

Preheat oven to 425 degrees. In a Dutch oven, combine granulated sugar, brown sugar, cinnamon, nutmeg and cornstarch. Add the peaches, stir gently to combine and cook over medium heat until thickened and bubbly, stirring often. Keep warm.

Topping

- 2 Cups flour
- ½ Cup granulated white sugar
- ½ Cup brown sugar
- 2 Tsp baking powder
- 1 Tsp salt
- 12 Tbsp chilled butter, cut into small pieces
- ½ Cup boiling water

Granulated white sugar.

In large bowl, combine flour, granulated sugar, brown sugar, baking powder and salt. Using pastry blender, cut in butter until mixture resembles coarse meal. Stir in water just until combined. Ladle hot peach mixture into a 13 X 9 inch baking dish. Drop spoonfuls of topping over peaches. Sprinkle top with granulated sugar. Bake at 425 until topping is golden, about 30 minutes.

Recipe Courtesy of McLeod Farms, www.macspride.com.