

Peach Dumplings

Ingredients:

- 2 or 3 cans of biscuits (any brand)
- ½ stick of butter or margarine
- ½ cup sugar
- 1 tsp vanilla flavoring
- 1 cup water
- 1 tsp cinnamon
- 2 cups McLeod Farms peaches (peeled and quartered)

Grease the bottom of a cooking pan.

Roll biscuits out. Place a couple peaches in the middle of each biscuit and fold over. Lay dumplings in the greased pan.

Preheat oven to 350 degrees.

Mix sugar, water, butter, vanilla, and cinnamon in a saucepan. Bring mixture to a boil. Pour over dumplings. Bake for 35 to 40 minutes or until golden brown.

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