

### FRESH PEACH COOKIE COBBLER

- 4 cups sliced Fresh Peaches
- 1 cup Sugar
- 3 Tablespoons tapioca
- Dash of Nutmeg (Optional)
- 2 teaspoons ascorbic acid powder (Optional)
- 1 roll (1 lb. 2 oz. pkg.) refrigerator cookie dough  
(sugar or oatmeal raisin)

*Thoroughly mix Fresh Peaches, sugar, tapioca, nutmeg and ascorbic acid powder. Set aside. Slice cookie dough as for baking in 1/4 inch thick slices. Line bottom and sides of 9 inch square baking pan with slices of cookie dough. Pour peach mixture over the slices and top with remaining slices. Bake at 350° for approximately 55 minutes, or until cookie dough is brown and done. Serves 4-6. Milk or ice cream can be served on top.*

### TRADITIONAL PEACH COBBLER

- 1/4 teaspoon cinnamon
- 1/2 cup sugar
- 1 Tablespoon cornstarch
- 4 cups sliced fresh peaches
- 1 cup all-purpose flour
- 1 Tablespoon sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 Tablespoons shortening
- 1/2 cup milk

*Heat oven to 400°F. Blend 1/2 cup sugar, 1/4 teaspoon cinnamon and the cornstarch in a saucepan. Stir in peaches. Cook, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2-quart casserole. Keep fruit mixture hot in oven while preparing biscuit topping.*

### BISCUIT TOPPING

*Measure flour, 1 tablespoon sugar, the baking powder and the salt into a bowl. Add shortening and milk. Cut through shortening 6 times, mix until dough forms a ball. Drop dough by 6 spoonsfull onto hot fruit. Bake 25 to 30 minutes or until biscuit topping is golden brown. Serve warm, if desired with cream.*