

ANNE'S PEACH COBBLER

3 lbs ripe fresh peaches or 6 cups drained, thawed, frozen peach slices
 1 tablespoon lemon juice
 ¼ cup firmly packed light-brown sugar
 1½ tablespoons cornstarch
 ½ cup water
 ½ cup granulated sugar
 ½ cup sifted all purpose flour
 ½ teaspoon baking powder
 ¼ teaspoon salt
 2 tablespoons butter or margarine softened
 1 lg egg

Pre-heat oven to 400 degrees. Lightly grease a 2 qt casserole. Peel and slice fresh peaches; place in casserole. Stir in lemon juice.

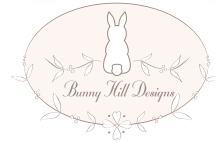
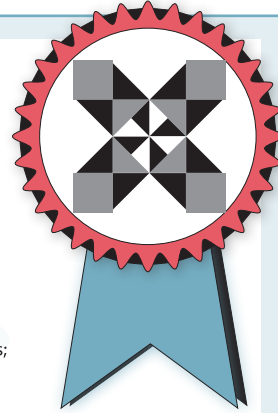
In 1 qt. saucepan, stir together brown sugar and cornstarch. Gradually add water, stirring until cornstarch is dissolved. Cook over medium heat, stirring constantly, until sauce has thickened, about 5 minutes. Pour sauce over peaches in casserole.

Set aside 1 teaspoon granulated sugar. To prepare topping, in medium-size bowl, stir together remaining granulated sugar, flour, baking powder and salt. Stir in butter and egg until a soft dough forms. Drop spoonfuls onto peach mixture (topping will spread as it bakes). Sprinkle with reserved 1 teaspoon granulated sugar.

Bake cobbler 40 to 45 minutes or until topping is golden brown and filling bubbles.

Cool slightly on wire rack. Sprinkle with additional granulated sugar if desired.

Serve Peach Cobbler warm or at room temperature with a dollop of ice cream.



www.bunnyhilldesigns.com
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FLYING COASTER

from Bunny Hill Designs

□ Print 1 (9" x 22"):

4-6½" x 3½"

1-4¼" x 4¼"

cut twice diagonally

■ Print 2 (9" x 22"):

2-3⅞" x 3⅞"

4-3½" x 3½"

■ Print 3 (9" x 22"):

1-4¼" x 4¼"

cut twice diagonally

8-3½" x 3½"

www.modafabrics.com



1

6½" x 3½"



Make 4

2

3⅞"



4¼"



3½" x 3½"
 Make 4



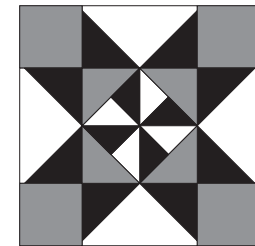
6½" x 6½"

3

3½"



3½"



12½" x 12½" with seams