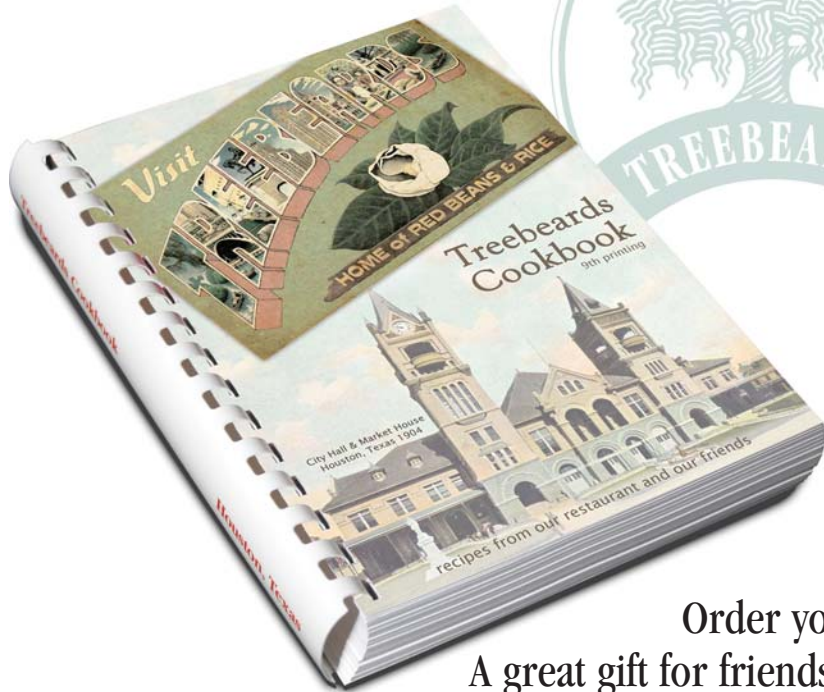


# Another Recipe from the Treebeards' Cookbook...



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## Treebeards' Apple Cobbler

350°

It is interesting to watch this bake because peaches are spread over the batter and the peaches and batter trade places during the baking process.

- |  |                               |
|--|-------------------------------|
| 8 cups peeled and sliced peaches<br>(about 10 peaches) | 2 cups sugar                  |
| 1/2 cup plus 2 tablespoons sugar                       | 4 1/2 teaspoons baking powder |
| 3/4 teaspoon cinnamon                                  | 1/4 teaspoon salt             |
| 1 1/2 cups all-purpose flour                           | 3/4 cup butter, melted        |
|  | 1 cup plus 2 tablespoons milk |

Spray a 9 x 13-inch baking pan with non-stick spray. Set aside.

Mix sliced peaches with 1/2 cup plus 2 tablespoons sugar and cinnamon. Set aside.

In a large bowl, mix flour, 2 cups sugar, baking powder and salt. Add melted butter and milk, mixing until smooth. Pour batter into the prepared pan. Layer peach slices over batter.

Bake at 350° for 1 hour or until brown and bubbly.

Serves 12.

### Another version:

Substitute 2 cups of blackberries or blueberries for 2 cups of sliced peaches. Omit cinnamon.



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since 1978*

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