

Peach Cobbler

For biscuit topper, sift together 1-cup sifted all-purpose flour, 2 tablespoons sugar, 1 1/2 teaspoons baking powder, and 1/4-teaspoon salt. Cut in 1/4-cup butter till mixture resembles coarse crumbs. Combine 1/4-cup milk and 1 beaten egg. Add to dry mixture; stir just to moisten.

Combine 1-1/2 tablespoons cornstarch, 1/4 to 1/2-teaspoon ground cinnamon, dash nutmeg, dash salt, 1/2-cup brown sugar, and 1/2-cup water in saucepan. Cook and stir till thickened. Add 4 cups sliced peaches, 1-tablespoon lemon juice, 1-tablespoon lemon juice, and 1-tablespoon butter. Cook till peaches are hot, about 5 minutes. Stir in 1/4-teaspoon almond flavoring

Pour filling into 8-1/4 x 1-3/4-inch round baking dish. Immediately spoon on biscuit topper in 6 mounds. Bake at 400 degrees for 20 to 25 minutes. Serve warm with cream or ice cream.

Yield: 6 servings

*** You may also use Betty Crocker's Bisquick. Follow directions for shortcake. It works very well, especially if you are in a hurry.