

PEACH CRISP

Filling:

2 cups fresh sliced peaches

Place peaches in the bottom of an 8-inch square pan.

Crust:

3/4 cup sugar	1 teaspoon baking powder
1/4 cup butter or margarine, softened	1/2 teaspoon salt
1 cup all-purpose flour	1/2 cup milk

Cream sugar and butter until light in a small mixing bowl. Combine dry ingredients in a bowl; add to creamed mixture alternately with milk, mixing well between additions. Spoon batter over peaches.

Topping:

1 cup sugar	1 cup boiling water
1 tablespoon cornstarch	Whipped cream or ice cream (optional)
1/4 teaspoon ground nutmeg	

Sift together dry ingredients; sprinkle over batter in pan. Pour water over all. Bake at 350 degrees for 1 hour or until lightly browned. Serve warm with whipped cream or ice cream, if desired. Yield: 6 servings.

Mrs. J. C. Taylor (Judy)
Ouachita Parish (Choudrant)

PEACH COBBLER

1 cup all-purpose flour	1/2 cup melted margarine
1 cup sugar	1 teaspoon vanilla extract
1 1/3 cups milk	
1 20-ounce can sliced peaches, undrained	

Combine all ingredients; mix well. Pour into a lightly greased casserole. Bake at 350 degrees for 45 minutes or 1 hour or until lightly browned. Yield: 4 servings.

Mrs. Roy Martin Anderson (Linda Sue)
Ouachita Parish (Monroe)