

## **Peach Cobbler**

1 cup sugar  
2 Tbs. All-purpose flour  
¼ tsp. Ground nutmeg  
4 cups sliced peeled fresh peaches

TOPPING: 1 cup sugar  
1 cup all-purpose flour  
1 tsp. Baking powder  
1 tsp. Salt  
1/3 cup cold butter or  
margarine  
1 egg, beaten

Ice cream optional

In a bowl, combine sugar, flour and nutmeg. Add peaches; stir to coat. Pour into greased 11-in. x 7-in. x 2-in. baking pan. For topping, combine sugar, flour, baking powder and salt; cut in the butter until the mixture resembles fine crumbs. Stir in egg. Spoon over peaches. Bake at 375° for 35-40 minutes or until filling is bubbly and topping is golden. Serve hot or cold with ice cream if desired.

Yields: 8-10 servings