

AMISH COOKING *from* QUILT COUNTRY

From the Kitchen of: Marcia Adams

serves 6



Peach Cobbler

"This dessert is put together in a rather odd fashion. Fresh peaches and soft, unbaked cake crumbs are layered in a pan; additional sugar is sprinkled over the top; and then boiling water is poured over all of it. During the baking, the cake and peaches marry, and the sugar forms a crackling brown crust on top. The touch of nutmeg and almond make the whole thing a perfect union."

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| 1 cup all-purpose flour | 6-8 peaches, depending on size,
peeled and sliced |
| 1 ¹ / ₄ teaspoons baking powder | 1/2 cup brown sugar |
| 1 teaspoon grated nutmeg | 1 teaspoon almond extract |
| 1/2 teaspoon salt | 1 cup boiling water |
| 2 tablespoons (1/4 stick) butter, softened | Grated nutmeg |
| 1 cup granulated sugar | |

Preheat oven to 350° F. In a small bowl, combine the flour, baking powder, nutmeg and salt; set aside. In a larger mixing bowl, cream the butter, add 1/2 cup of granulated sugar, and blend well. Beat in the flour mixture.

NOTE: Recipe can be prepared to this point up to a day ahead and refrigerated.

Oil a 9-inch square cake pan (using a metal pan gives a better texture to this dessert) and place half the peaches on the bottom.

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Over ...

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Peach Cobbler continued ...

Sprinkle half the flour mixture over the fruit. Add the rest of the peaches and then the rest of the flour mixture. In a small bowl, combine the remaining 1/2 cup of granulated sugar and the brown sugar; sprinkle over all. Put the almond extract in a 1-cup measure and fill with boiling water. Pour over the top of the cobbler, but do not mix. Sprinkle with additional nutmeg and bake for 1 hour. Serve warm.



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