

PEACH COBBLER

2 large peaches
1 ½ cups sugar, divided
½ cup oleo or margarine
1 cup flour
2 tsp. baking powder
salt
nutmeg to taste
¾ cup milk

Peel and slice peaches and add ¾ cup sugar. Melt margarine in an 8-inch pan. Mix dough and ¾ cup sugar, pour into pan and top with peaches. Bake until done.

Mary Haughian • Terry

KID EASY APPLE CRISP

4 medium peeled, sliced apples (4 cups)
¾ cup all-purpose flour
¾ cup packed brown sugar
½ cup quick cooking oats
½ cup chopped walnuts
1 ½ tsp. ground cinnamon
½ cup softened butter or margarine

Preheat oven at 375°. Spread apples in ungreased 8-inch square pan. Mix remaining ingredients with fork; then sprinkle over apples. Bake uncovered for 30 minutes or until topping is golden brown and apples are tender. 6 servings.

**Regenia Shelhamer
Miles City**

CHERRY COBBLER

¼ cup soft butter
½ cup sugar
1 cup flour
2 tbsp. double-action baking powder
¼ tsp. salt, optional
½ cup milk
No. 2 can berries or cherries, drained and reserved (about 1 ½ cup)

Topping
½ cup sugar
1 cup of the berry juice

Cream together butter and sugar until light and fluffy. Sift together flour, baking powder and salt and stir into shortening-sugar mixture alternately with the milk. Beat until smooth. Pour into a greased 10-inch casserole, 2 or 3 quart capacity. Spoon berries over batter. Combine topping ingredients and sprinkle over berries. Bake at 375° for 45 minutes. Serves 6.

Elizabeth Redman • Kalispell

PEACH CRISP

6 cups sliced, fresh peaches
1 ½ cups sugar, divided
2 tbsp. water
1 cup all-purpose flour
½ tsp. ground cinnamon
¼ tsp. salt
½ cup cold butter

In a large bowl, combine the peaches, 1 cup sugar and water. Transfer to a greased 9-inch square pyrex pan. In a small bowl, combine the flour, cinnamon, salt and remaining sugar; cut in butter until mixture resembles coarse crumbs. Sprinkle over peach mixture. Bake at 350° for 45-50 minutes or until peaches are tender and topping is golden brown. Yield: 6 servings.

Loretta J. Dowse • Sidney

RHUBARB CRISP

1 cup flour
¾ cup oatmeal
1 cup brown sugar
½ cup melted butter
1 tsp. cinnamon
4 cups diced rhubarb
1 cup sugar
2 tbsp. cornstarch
1 cup water
1 tsp. vanilla

Mix first five ingredients until crumbly. Press half of this mixture into a 9-inch square pan. Cover with rhubarb. In a small saucepan combine sugar, cornstarch, water and vanilla. Cook, stirring until thick and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350° for 1 hour. Top with whipped cream.

Terry Frank • Lakeside