

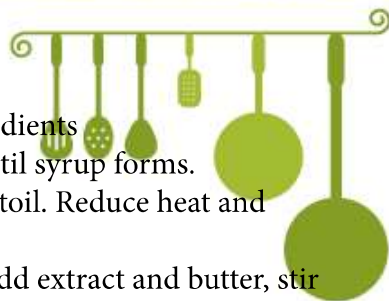
## Supreme Peach Cobbler

### INGREDIENTS

8 cups sliced fresh peaches  
1/2 - 3/4 cup sugar  
2 Tbsp. cornstarch  
1/4 teas. bround nutmeg  
1 tsp. almond or vanilla extract  
2 Tbsp. butter  
1 recipe double crust pastry  
(commercial or home made)

### DIRECTIONS

1. Combine first gour ingredients in a sauce pan. Set aside until syrup forms.
2. Bring peach pixture to a toil. Reduce heat and cook 10 min on low.
3. Remove from heat and add extract and butter, stir until butter melts.
4. Roll 1/2 pastry to 1/8 inch thickness.
5. Cut into an 8 inch square.
6. Spoon 1/2 peach mixture into lightly buttered 8 inch baking dish.
7. Top with pastry square.
8. Bake at 425 degrees for 14 minutes unti lightly browned.
9. Roll remaining pastry in 1/8 inch thickness and cut into 1 inch strips. Arrange lattice design over peaches. Bake at 425 degrees for 15-18 minutes until brown.



 **APPLACRES**

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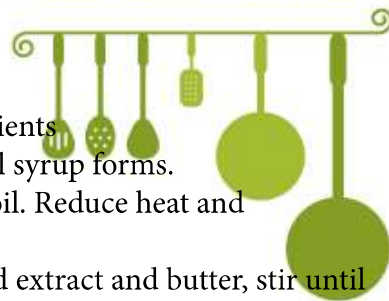
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