

Too Easy Peach Cobbler  
Source: Applacres customer,  
Sharri Johnson

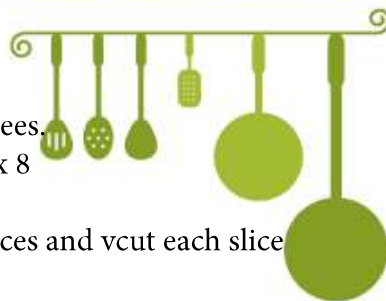
#### INGREDIENTS

5-6 peaches, peeled and sliced  
1 c. sugar  
2 Tbsp. flour  
1 egg  
1 stick butter or margarine, melted  
5 slices white bread

#### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Place fruit in buttered 8 x 8 baking dish.
3. Cut crusts from bread slices and vcut each slice into 5 fingers.
4. Place bread fingers over fruit.
5. In a bowl, mix: sugar, flour, egg, and melted butter. Pour over feruit and bread.
6. Bkae for 35-45 minutes until golden brown.

serves 5-6  
best served warm, same day.



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