

Rosa Lee's PEACH COBBLER

Mix together the following ingredients:

8 cups sliced fresh or thawed frozen peaches
1 1/4 cups sugar
1/3 cup brown sugar
1/4 cup all purpose flour
1 tsp vanilla extract
1/2 tsp cinnamon
1/4 tsp ground ginger

Let set until mixture forms a syrup.

Cook mixture until it boils. Reduce heat to low and cook uncovered 5-10 minutes.

Remove from heat and add 1/3 cup melted butter.

Spoon half of peach mixture into greased 9 x 11 baking dish. Top with one pie crust cut to fit, or you can cut it into strips.

Bake at 475 for 15 minutes.

Top with remaining peach mixture. Cut second pie crust into 1" strips and arrange in a lattice design over peaches.

Bake at 475 or 18 – 20 minutes or until golden brown.

I made this recipe several times last summer and I think it is the best I have eaten. I use Pillsbury ready crust. It is in the refrigerated section of the store and have two rolled up crusts in a package. They are great in this cobbler. If you want to make your own crust, you can use the following recipe:

2 cups all purpose flour
1/2 tsp. salt
2/3 cup Crisco
6-7 tbs. Cold water

Mix flour and salt together. Cut in Crisco with pastry blender or fork. Mix in water. Divide dough into 2 balls. Roll out on floured surface. Cut one into strips.

Pillsbury is faster and will do the trick.

Delicious!
Mom