

# Community Cookbook

## Peach Cobbler

Submitted by Mary Sholler

1 cup of Bisquick  
1 cup of milk  
1/2 teaspoon of nutmeg  
1/2 teaspoon of cinnamon  
1/2 cup of butter, melted  
1 cup of butter  
2-3 large Fay Elberta Peaches, or any fresh baking peaches. I buy my peaches during the summer at Valorosi's Farm Fresh Produce Stand here in Madera.

\*\*Photo reflects a double batch.



### Directions:

1. Preheat oven to 375 degrees
2. Stir together Bisquick mix, milk, nutmeg and cinnamon in an ungreased square baking dish, 8x8x2 inches
3. Stir in melted butter until just mixed.
4. Peel and slice peaches, melt 1 cup of butter on the stove, then add peaches. Cook until just tender.
5. Pour peaches over batter and bake for 50-60 minutes or until golden brown. Note: The batter will rise over the peaches as it bakes.

