

Old-Fashioned Peach Cobbler



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Filling

- 1 cup granulated sugar
- 2 tablespoons tapioca flour
- 1/2 teaspoon ground nutmeg
- 2 eggs, beaten
- 6 large fresh peaches, peeled and sliced

Topping

- 1 package Yumree Yumree Dreamees mix
- 4 teaspoons granulated sugar
- 4 tablespoons butter, cold
- 1 egg, beaten
- 2 tablespoons half and half cream
- 2 tablespoons granulated sugar

To make filling, combine sugar, tapioca flour, and nutmeg in a large bowl. Mix well. Add eggs and mix well. Stir in peaches, and pour into an ungreased 9 inch square or 11 x 7 inch baking dish. Set aside.

For topping, combine Yumree Yumree Dreamees mix and sugar in a medium bowl. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Add egg and half and half cream to dry ingredients. Mix well. Crumble topping mixture over peaches, and sprinkle top of cobbler with remaining sugar.

Bake at 400 degrees for 40 minutes, or until topping is golden brown and filling is bubbly. Serve warm. Garnish with whipped cream or ice cream, if desired.

Serves 6 to 8