

Peach Cobbler



1/2 cup butter or margarine, melted
1 package Yummee Yummee Dreamees mix
1 cup granulated sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup milk or rice milk
4 cups sliced and peeled fresh peaches
1 cup granulated sugar
1 tablespoon lemon juice

Pour butter into a 13 x 9 inch baking dish or two 8 x 8 inch baking dishes.

In a large bowl, combine Yummee Yummee Dreamees mix, sugar, cinnamon, and nutmeg. Mix well. Stir milk into dry ingredients. Pour batter over butter. Do NOT stir.

In a medium saucepan, bring peaches, sugar, and lemon juice to a boil over medium-high heat, stirring constantly. Pour fruit mixture over batter. Do NOT stir.

Bake at 375 degrees for 40 minutes, or until golden brown. Cool on a wire rack. Serve warm or chilled with whipped cream or ice cream.

Serves 8