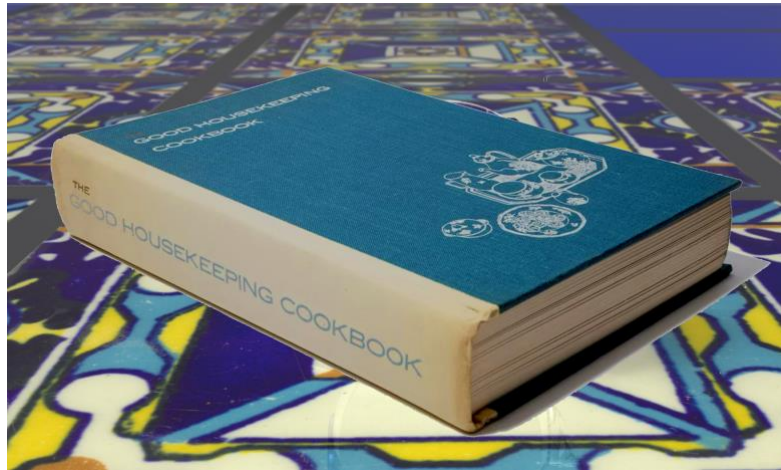


FRUITFUL COBBLER



INGREDIENTS:

- 1 qt. sliced, peeled peaches; sliced, pared, cored cooking apples; or sliced pitted plums
- ½ cup corn syrup or honey
- 1 cup packaged biscuit mix
- ½ cup milk or water
- 2 tablesp. sugar
- ½ teasp. salt
- 1½ teasp. sugar
- 1 tablesp. flour

INSTRUCTIONS:

Start heating oven to 425°F.

In 1½-qt. casserole, toss peaches with salt, flour, corn syrup.

Mix biscuit mix with 2 tablesp. sugar, milk.

Pour over peaches; top with 1½ teasp. sugar.

Bake, uncovered, 40 min., or until golden and tender.

Makes 8 servings.

CHERRY:

Substitute 1 qt. drained canned pitted red sour cherries for peaches. Use honey instead of corn syrup.

Good Housekeeping Institute (New York, N.Y.) The new Good Housekeeping cookbook. Edited by Dorothy B. Marsh. Illus. by Bill Goldsmith. New York, Harcourt, Brace & World [1963]