

## PEACH COBBLER

- 2 cups fresh or canned peaches
- $\frac{1}{4}$  cup margarine, softened
- $1\frac{3}{4}$  cups sugar, divided
- 1 cup all-purpose flour
- 1 tsp. baking powder
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{2}$  cup milk
- 1 Tbsp. cornstarch
- $\frac{1}{4}$  tsp. nutmeg
- 1 cup boiling water

Place peach slices in 8-inch square pan. Cream butter,  $\frac{3}{4}$  cup sugar. Combine flour, baking powder and salt. Add to creamed mixture alternately with milk. Spoon mixture over fruit. Sift together 1 cup sugar, cornstarch and nutmeg. Sprinkle over batter. Pour boiling water over top. Bake at 350° for 60 minutes. Serve with Cool Whip or ice cream if desired. Serves 6.

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Cicero

to center, alternating sides, and insert garlic along entire length of roast. Rub lightly with garlic salt-oregano mixture. Surface of the roast with cracked black pepper. Rub surface lightly with olive oil. Bake at temperature 1 to 2 hours.

When oven reaches 425 degrees, place roast in oven, for 15 minutes, reduce heat to 375 degrees thereafter, liberally with cracked pepper. Check temp with good chef's thermometer every 10 minutes thereafter, when thermometer is 140°, turn on broiler until top is browned. Remove from oven at 145°. Place roast on platter and let stand while preparing sauce. Cut roast into slices in plastic bag (coarsely). Add tomato sauce mixed with water, in equal parts to each slice. Heat on stove top until thickened. Add 1½ to 2 tsps. of arrowroot dissolved in water and stir until thickened, add cashews, stir on low heat. Slice ¾ of roast, spread on platter and slices on long platter, pour tomato sauce over and serve piping hot. Excellent on rice, with potatoes.