

Peach Cobbler (Judi Baggione)

2 large cans elberta sliced peaches, drained and cut-up (save juice)
2 c. peach juice
4 T. tapioca
½ to 1 c. sugar
1 t. cinnamon

Top Crust:

6 T. boiling water
2 c. Bisquick
½ c. soft butter

Preheat oven to °425. Mix first five ingredients and pour into a 13” x 9” dish. (For fresh peaches use ¼ c. liquid and 2 c. sugar.) Mix boiling water, Bisquick and butter, pat out by hand put on top of cobbler to make the crust. Sprinkle cinnamon and sugar on top. Bake for 25 minutes.