

Grandma's Swirled Peach Cobbler

(From Charlie & Sarah Griffin - #3 and #6 of the Griffin clan— bringing fresh peaches to the Golden Triangle area since 1981 – before Sarah was born! This was their Grandma Griffin's recipe)

½ cup (1 stick) Butter or Margarine	½ cup Shortening
2 cups Sugar	1/3 cup Milk
2 cups Water	2 cups finely chopped Peaches
1 ½ cups sifted Self-Rising Flour	1 teaspoon Cinnamon

Heat oven to 350 degrees. Melt the butter in a 9x13x2-inch baking dish or sheet cake pan. In a saucepan, heat sugar and water until sugar melts. Cut shortening into flour until particles are like fine crumbs. Add milk and stir with a fork only until dough leaves the side of the bowl. Turn out onto lightly floured board or pastry cloth, knead just until smooth. Roll dough out into a large rectangle about ¼ -inch thick. Sprinkle peaches evenly over the dough; then sprinkle cinnamon over peaches. Roll up dough like a jelly roll. Dampen the edge of the dough with a little water and seal. Slice dough into about 16 slices, ½ -inch thick. Place in pan with melted butter. Pour sugar syrup carefully around rolls. (This looks like too much liquid, but the crust will absorb it.) Bake for 55-60 minutes. Makes 8 servings.

-ENJOY!

This cobbler may be made with other fresh, frozen or canned fruits, such as apple, blackberries, cherries, or blueberries. If packed in liquid, drain and substitute for part of the sugar syrup. Always use 2 cups of liquid.