

## Ed Debevic's Peach Cobbler

3 cups sliced fresh peaches  
½ cup granulated sugar  
1 Tbsp cornstarch  
¼ cup brown sugar  
½ cup cold water  
1 Tbsp butter melted  
1 Tbsp fresh lemon juice

### Crust:

1 cup flour  
½ cup sugar  
1 ½ tsp baking powder  
½ tsp salt  
½ cup milk  
¼ cup margarine, softened

¼ tsp grated nutmeg  
2 Tbsp sugar

Combine the peaches and granulated sugar in a medium bowl and mix gently. Transfer to a saucepan with the cornstarch, brown sugar and water. Cook and stir over medium heat until thick. Add butter and lemon juice. Pour into an oiled 12x7 baking dish. Set aside while you prepare the crust.

Preheat oven to 350 degrees. Sift the dry ingredients into a large mixing bowl. Add the milk and margarine all at once and beat just until smooth. Drop the batter by heaping tablespoonfuls over the peaches. Combine the nutmeg and sugar in a small bowl and sprinkle over the batter. Bake for 30 minutes. Serve with milk.