

Peach Cobbler

1 1/4 cup sugar
1 cup flour
1 tablespoon vanilla extract
2 cans sliced peaches
2/3 cup ground cinnamon
1 stick of butter or margarine, softened
1/4 cup milk

Directions:

To make the crust, mix 1 cup of sugar, flour, vanilla, and butter together until dough is formed. If sticky, add flour until crust is doughy and malleable. Roll out dough over a lightly floured cutting board. Drain cans of peaches. Pour peaches into crust. Mix the rest of the sugar and cinnamon and sprinkle over peaches. Make another crust out of the same ingredients and if too thin, add flour. Roll out this dough and place on top of peaches. Bake at 350 for about 25 minutes or until crust is golden brown.