

Peach Cobbler

Ingredients:

* 8 c      Fresh or Frozen Peach (slices)
* ½ c     Maple Syrup
* ½ c     Water
* 1 T      Pure Vanilla (alcohol-free)
* 1 t       Sea Salt
* 2½T   Arrow Root or Corn Starch
* ½ t     Nutmeg Substitute
* 2         Easy Pie Crust Recipes

Directions:

1.     Press a portion of the pie crust into a 4-quart baking dish.

2.     poke holes on the sides and bottom and pre-cook at 375̊ until crust is completely dry.

3.     Dissolve cornstarch in water.

4.     Add all ingredients, except peaches in large pot.

5.     Add and syrup and corn starch mixture and cook on medium heat until thicken and then add peaches to mixture and cook for 2 minutes.

6.      Remove crust from oven and pour peach mixture into it.

7.     Layer top with remaining strips of dough.

8.     Cook for 1 hour or until center is bubbly and light brown.