

Peach Cobbler II

Carol Ball

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

2 sticks margarine
2 cans (15 ounce) sliced
peaches
2 cups self-rising flour
2 cups sugar
1 1/2 cups milk

Preheat the oven to 350 degrees.

Melt the margarine in a 13x9-inch pan.

In a bowl, combine the flour, sugar and milk.
Pour over the margarine in the pan. Mix with a
fork.

Spoon the peaches and juice over the top.

Bake for one hour until golden.

Per Serving (excluding unknown
items): 4428 Calories; 197g Fat
(39.3% calories from fat); 41g
Protein; 642g Carbohydrate; 15g
Dietary Fiber; 50mg Cholesterol;
5490mg Sodium. Exchanges: 12
Grain(Starch); 2 1/2 Fruit; 1 1/2
Non-Fat Milk; 39 Fat; 27 Other
Carbohydrates.