

PEACH AND APRICOT COBLER

Submitted by **CarrolJ**

"A similar version of this recipe was published by Great American Home Baking. This is the best tasting cobbler I have ever tasted and always gets high praise when I serve it."

 Ready In: 40mins

 Serves: 6

 Ingredients: 13

DIRECTIONS

USE STEPS 2 - 5 TO MAKE THE FRUIT BASE:

1. Mix the sugar, cornstarch, 1/2 cup of saved juice from the peaches and the apricots in a saucepan.
2. Cook over medium-low heat until the mixture boils and thickens-- stirring constantly.
3. Stir in the margarine, nutmeg, and cinnamin.
4. Add the two fruits and spoon the fruit base into a greased 1 1/2 quart baking dish.

USE STEPS 7 & 8 TO MAKE THE TOPPING:

5. Mix the flour, sugar, baking powder, salt, butter and egg in a bowl.
6. Spoon this mixture over the top of the fruit base.
7. Bake 400 degrees about 30 minutes.
8. It should be golden brown.
9. Serve with cool whip, whipped cream or vanilla ice cream.

INGREDIENTS

FRUIT BASE

- 1/2 cup **granulated sugar**
- 2 tablespoons **cornstarch**
- 1 (29 ounce) can sliced peaches, drained but saving the juice
- 1 (10 1/2 ounce) can **apricots**, drained but saving the juice
- 1 tablespoon **margarine**
- 1/2 teaspoon **ground cinnamon**
- 1/4 teaspoon **ground nutmeg**

TOPPING

- 1/2 cup **flour**
- 1/2 cup **granulated sugar**
- 3/4 teaspoon **baking powder**
- 1/4 teaspoon **salt**
- 2 tablespoons **margarine**, softened
- 1 large **egg**