

# Peach Cobbler

Peach Cobbler was on the menu in the February/March 2009 issue of *Quilters Newsletter*—in the form of a lovely hand-applied quilt pattern by Georgina Fries of Lothian, Maryland! To go along with that scrumptious pattern, we couldn't resist sharing a favorite family recipe from QN photographer Mellisa Mahoney, whose backyard peach trees produced a record-breaking crop last summer. Mellisa's mother, Agnes Karlin, made a pan of her famous Peach Coffee Cake, and—lucky us!—Mellisa shared. While it's not a cobbler, it is a dessert that's sure to have you looking forward to peach season year after year. Share a pan with your family or your quilt group...or keep it to yourself. We won't tell!

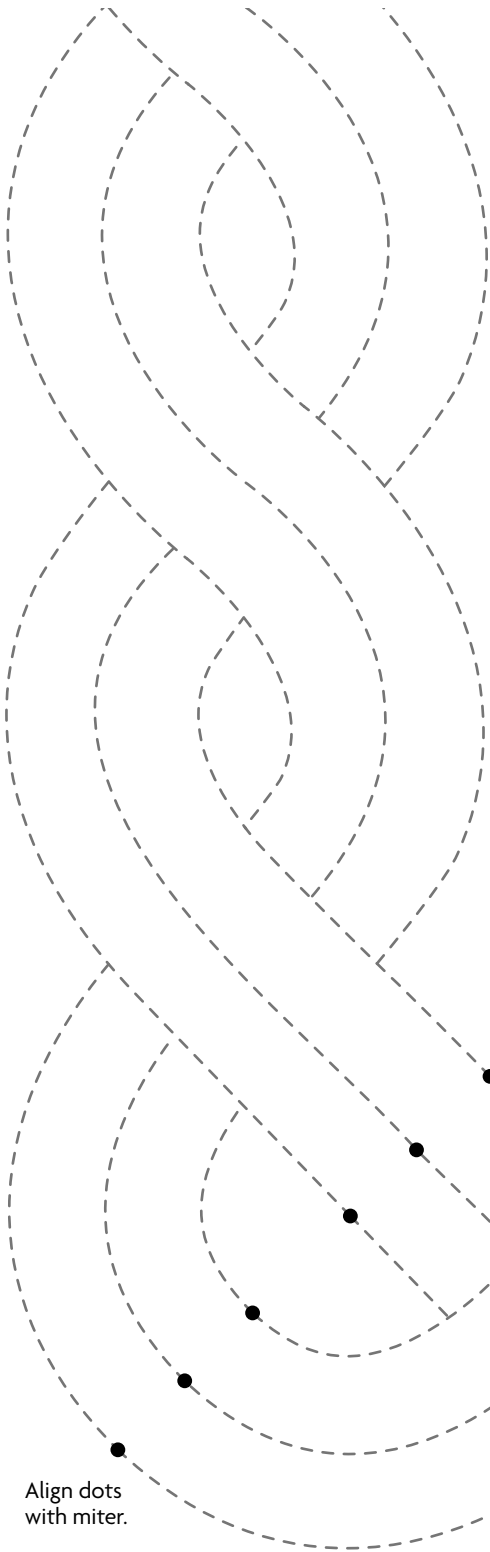
## Peach Coffee Cake

- 1 pkg. hot roll mix
- 6 c. sliced peaches
- 2 T. lemon juice
- 1 c. sugar
- ½ t. cinnamon (optional)
- 3 T. corn starch

## Crumb Mixture

- 2 c. flour
- 1 c. sugar
- 8 T. margarine

Prepare the hot roll mix as directed and let it rise. Meanwhile, combine the next five ingredients in a large saucepan and bring them to a boil. Remove from heat and let cool. In a separate bowl, combine the ingredients for the crumb mixture and set aside. Roll out the dough to fit a 12" x 15" cookie sheet. Spread the peach mixture on top of the dough. Top with crumb mixture. Bake at 375 degrees for 30 min. or until the dough is lightly browned.



Align dots with miter.

Peach Cobbler  
Double Cable Quilting



Peach Cobbler  
Cable and Diamond  
Quilting

Flop here to  
complete motif.