

I was at work one Monday, and a typical chaotic Monday it was turning out to be. As 5 o'clock approached I was contemplating my multiple supper choices for the evening.

Although the temperature outside was nearly 65 degrees, I could not resist the craving that I had for chili. The 5 o'clock whistle blew and off I went to start up a batch of chili for supper.

As I was browning the hamburger to add to my soup, for some unknown reason, the Runza ad for cinnamon rolls popped into my head. After that thought left my mind I realized that I needed to make something else to go along with my chili that was sweet and delicious and easy, since Monday nights my husband has fire meetings at the fire hall and I was already pushing 6 o'clock.

Quickly, I decided that I would make a peach dessert, but what kind in so little time? I drained my hamburger and added it to my tomato juice and chili beans to simmer and I got to thinking. Suddenly it hit me, just about as quickly as the Runza ad ran through my head, a quick rendition of a cobbler.

I had once come across a recipe for cobbler that I knew included a cookie mix, however I could not exactly remember what the recipe was or where I had seen it before. So I improvised, and the following recipe is what I came up with. This recipe takes mere minutes to prepare, throw it in the oven and you are done with dessert.

Trust me, no one will ever know how little work and effort you actually put into making it! You just can't beat it.

My Peach Cobbler Rendition

2 cans (29 oz.) sliced peaches, drained

1 pkg. oatmeal cookie mix

1/2 cup butter, cold

1 Tbsp. sugar

1 Tbsp. cinnamon

1 Tbsp. brown sugar

Preheat oven to 375°. Spread peaches evenly on the bottom of a 9x13 inch pan. In a medium bowl, cut butter into cookie mix with a fork or your hands, until crumbly. Sprinkle evenly over top of the peaches in the baking dish. Combine the sugars and cinnamon. Sprinkle on top of the cookie mix. Place pan in the oven and bake for 25-30 minutes, or until golden brown and slightly crisp. Serve with whipped topping or low-fat vanilla yogurt.

*As an added touch of sweetness, you can mix a tablespoon of milk, a teaspoon of vanilla and 1/4-1/2 cup powdered sugar and drizzle the glaze over top of the warm dessert as well.

