

Simple and sweet

By Ashleigh Noyes

Tribune columnist

This past weekend I was craving something sweet! So as I was sitting down to finish my book and wait for my sister, Alyssa, to arrive so we could start our Sunday afternoon bake-off, I decided to try something! I thawed some of the peaches I put up this summer and attempted a quick and easy mock-cobbler. To tell the truth my husband thought it was a little sweet, so I altered the recipe a little for you. However, the kids, including my seven month old, loved every bite! Try it for a quick dessert for your family, you won't have a bit left.

Mock Cobbler

2 cups peaches, drained
1 cup brown sugar
1/2 cup sugar
1/3 cup flour
3/4 cup quick cooking oats
1 stick butter or margarine, cubed
1 pkg. refrigerated crescent roll dough

In a greased 8x8 pan, place peaches. Tear apart the crescent roll dough and add to the peaches. Combine the remaining ingredients and cut in butter until crumbly. Pour over the top of peaches in the pan and turn in a few times to mix. Bake at 375° until golden brown about 20-30 minutes. Serve warm with vanilla ice cream or whipped topping.