Deejay's Tried and True Recipes

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Deejay's Smoked Peach Cobbler

1 large an or 6 fresh peaches peeled and sliced
2 tablespoons baking powder Cinnamon or nutmeg

1 cup sugar	1/4 lb. Butter
1 cup flour	1/2 teaspoon salt
3/4 cup sugar	3/4 cup milk

Pour 1 cup of sugar over peaches and let stand. Melt butter in baking dish and let cool. Mix together in separate bowl flour, salt, 3/4 cups sugar. Milk and baking power. Add cinnamon or nutmeg (I prefer cinnamon) to taste. Spoon this batter carefully into buttered dish. Mix the fruit and sugar and put on top of batter. DO NOT STIR. Smoke at 370°F and put cobbler for about 45 minutes.

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