

# Fresh Peach Cobbler

(Serves 8)

1/2 cup raw sugar or other sweetener  
2 tablespoons cornstarch or arrowroot powder  
4 cups fresh peaches, sliced  
1 cup water  
ground cinnamon, to taste  
1 cup whole wheat pastry flour  
2 tablespoons sugar  
1-1/2 teaspoons baking powder  
1/4 teaspoon salt  
3 tablespoons margarine  
1/2 cup soymilk or water

Combine sugar and cornstarch in a saucepan, then stir in the peaches and water. Bring to a boil, then boil 1 minute, stirring constantly. Pour into a 9-inch square baking dish, and sprinkle with cinnamon.

Preheat oven to 400°F.

Combine flour, sugar, baking powder, and salt. Cut in margarine until mixture resembles cornmeal. Stir in soymilk until mixed, then drop by spoonfuls onto the hot fruit. Bake until golden brown, about 25 minutes.

Recipe from *Food for Life*, by Neal Barnard, M.D.

