

**LAZY COBBLER**

1 large can sliced peaches	butter
1 pkg. white cake mix	cinnamon

When oven is preheated, pour the whole can of peaches and juice into oven. Then add the dry cake mix on top of the peaches. Place several pieces of butter on top, and sprinkle cinnamon over all. Place lid on oven and bake about 45 minutes. Recipe will give a layer of peaches with a cake covering. Serves 8.

**Variations**

1. Stir the cake mix and peaches when placed in oven to provide a more spongy layer of cake.
2. Use canned apples instead of peaches, and add 1 tbsp. cinnamon and 1 tsp. allspice to the apples.
3. Use canned cherries instead of peaches, and add more sugar with the cherries.
4. Instead of the white cake mix, use a yellow or spice cake mix.

**TRAIL COBBLER**

2 cups biscuit mix	1 cup shortening
2 cups sugar	1 can fruit, drained
2 cups milk or water	

Mix the biscuit mix, sugar, milk and shortening. Add fruit and stir. Bake in covered oven about 1 hour. Serves 8.

**CARNIVAL APPLES**

Apples	Raisins
Sugar	Cinnamon

Use tart apples such as Winesap, Jonathan or Rome Beauty, if available. Cut cylindrical core from apples and place apples in a pan. In the core hole of each apple, place sugar, raisins and cinnamon. Place pan in oven; cover and bake about 30 minutes.

**QUICK CINNAMON ROLLS**

2 6-oz pkg. biscuit mix	1 cup brown sugar
flour	cinnamon
3-4 oz. raisins	

Mix the biscuit mix as directed and pat out in a rectangular shape on a floured, flat surface. Spread raisins and brown sugar over the dough. Sprinkle with cinnamon. Beginning with one long side of the dough, with floured hands, roll the dough into a cylinder. Cut slices from this rolled cylinder and place in bottom of oven. Place lid on oven and bake about 15-20 minutes. Serves 8.

**BLUEBERRY MUFFINS**

2 cups flour	1 egg
1/4 cup sugar	1/2 cup milk
4 tsp. baking powder	1/3 cup cooking oil
3/4 tsp. salt	1 cup berries

Mix flour, sugar, baking powder and salt; add beaten mixture of egg, milk and oil. Gently add blueberries. Pour batter in muffin pan or cupcake holders and bake in covered oven for about 25 minutes. Serves 8.

**GINGERBREAD**

1/2 cup shortening	1 tsp. soda
1 cup brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. ginger
1/2 cup molasses	1 tsp. cinnamon
1 1/2 cups flour	1/2 tsp. allspice
1/2 cup hot water	1/4 tsp. cloves

Cream shortening, sugar and egg. Blend in molasses and water. Add other dry ingredients and stir to mix dough. Put in greased pan and place in the oven or pour in the oven and bake about 30-40 minutes, testing for doneness. Serves 8.