**Peach Cobbler**

**Serves 4**

**Ingredients**

1 can of peaches

60 ml sugar

15 ml lemon juice

5 ml cornstarch

250 ml flour

125 ml sugar

5 ml baking powder

2 ml salt

125 ml cold margarine

60 ml water

**Directions:**

1. Preheat 425 F
2. Toss peaches with sugar, lemon juice and cornstarch in a medium size saucepan and cook for 10 minutes.
3. Place peach mixture into greased casserole dish.
4. While the peaches are cooking, stir together flour, sugar, baking powder and salt.
5. Cut in margarine using a pastry blender until the mixture resembles course meal. Stir in water until just combined.
6. Drop spoonfuls of topping over peaches. Bake in middle of oven until topping is golden, about 25 minutes. Topping will spread as it bakes.