

OLD-FASHIONED TENNESSEE PEACH PUDDING



Topping:

¾	Cup	Dark Brown Sugar
¾	Cup	Granulated Sugar
¼	Cup	Butter
3	Cups	Water

Filling:

2	Cups	A.P. Flour
½	Cup	Dark Brown Sugar
½	Cup	Granulated Sugar
4	Teaspoons	Baking Powder
1	Teaspoon	Salt
1	Teaspoon	Ground Cinnamon
½	Teaspoon	Nutmeg
1	Cup	Milk
2	Teaspoons	Vanilla Extract
2	Pounds (EP)	Peaches, peeled and sliced*

Directions:

1. Place all topping ingredients in a saucepan. Bring to a boil, stirring until the sugars are completely dissolved. Remove from heat and set aside.
2. In a large bowl, stir together the flour, sugars, baking powder, salt, cinnamon and nutmeg. Whisk in the milk and vanilla. Fold in the peaches and pour batter into a lightly greased 9x13 baking dish. Pour the topping over all.
3. Bake in a 400° oven until filling is set – about 50 to 60 minutes. Cover with aluminum foil if the top gets too dark before the filling is set.
4. Remove from oven and let sit 15 minutes before serving.

*Using fresh peaches is best, but frozen peaches will work too. Simply let them thaw overnight. They tend to exude more liquid than the fresh do when cooking, so reduce the amount of water in the topping by ½ cup.