APPLE-PEACH COBBLER

**Filling:**
2 cans apple pie filling
1 can lite peaches, drained

Pour fruits into a large mixing bowl and chop using two butterknives. With a knife in each hand, chop fruits. When done, pour chopped fruits into an ungreased 9x13 baking pan.

**Topping:**
2 blocks butter
3/4 cup sugar
2 cups flour

Combine ingredients in another large mixing bowl. Use a fork to separate butter and mash into dry ingredients until well mixed. Spread crumb mixture evenly over chopped fruits in baking pan.

**TIP:** Do not mash crumb mixture too much; otherwise the topping won’t be as crumbly.

Bake at 350° for one hour. Best if served warm and with vanilla ice cream. Cobbler can also be prepared the night before and refrigerated until ready to bake.