

KISS  
THE COOK

# COUNTRY COOKING MAKES YOU GOOD LOOKING™



EDITION 2-2 FEBRUARY

GO AHEAD - COOK TONIGHT  
COOKING IS GOOD FOR THE SOUL

Cooking is my favorite way to unwind and refocus my thoughts. The smells, tastes, sights and sounds of the kitchen remind me I'm home from my travels



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Recently I was with a group of friends for a beach weekend and as fate would have it there were a few good cooks in the house. One night (being a group of southerners) we decided we needed peach cobbler. So the question was who could make a cobbler in a hurry. And our friend Lenna won the bet and here is her recipe that is quick and delicious. Now another reason I like this recipe is it calls for real butter (remember my motto – a day without butter is

like a day without sunshine) and self-rising flour.

I don't know about you but I have self-rising flour in the cupboard and rarely use it... so I like the fact that I can use up good ingredients so I can maintain fresh for other dishes. Enjoy and don't forget to kiss the cook.

## Deb's All Time Famous Peach Cobbler\*

DESSERT  
MAKE ME HAPPY!

Amazing Deb's Famous

### Peach Cobbler

#### Ingredients

A stick and half of real salted butter – melt in the bottom of glass dish

1 cup of self-rising flour

1 cup of sugar

1 cup of whole milk

Mix the three together and pour over melted butter

One large can of peaches in heavy syrup (drained) and cut peaches in bite-size chunks and plop on top of the milk mixture

#### Preparation

Put in a pre-heated at 400 degrees

Cook for 35 min or until the crust is set and dark brown.

Serve with vanilla ice cream

Kiss the cook!

(\*thanks to Lenna Neill - cook Dee and Lloyd beach mansion)