



The spicy aroma of this peach cobbler is an attraction before it is ever served. You'll find it makes a great hit with family or company when served as dessert. Canned peaches are responsible for most of the flavor in the delicious dessert.

Spiced Peach Cobbler On Dinner Menu

Men folk like desserts with spicy aroma like this unusual peach cobbler has. If there is one baking for supper they'll be peering in the kitchen door. Spiced Peach Cobbler, so rich and luscious it might have come from an old-time country kitchen, has real character. It's juicy with the gold of fruit of the peach, and nutmeg (freshly grated if you wish) and cinnamon add spicy accent to the vinegar syrup which gives this dessert its distinctive flavor.

Mighty mouth-watering, too, coming to the table in all its golden elegance topped with a crown of tender, crusty biscuits. Canned, cling make it easy for you to produce this superb dessert at a moment's notice; special guest fare when topped with whipped cream or ice cream.

SPICED PEACH COBBLER
1 (No. 3½) can cling peach slices
1 cup peach syrup
¼ cup brown sugar (packed)
¼ cup granulated sugar
3 tablespoons cider vinegar
¼ teaspoon cinnamon
¼ teaspoon nutmeg
Few grains salt
1 tablespoon butter or margarine
3 tablespoons cornstarch
Cobbler Topping
1 cup sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 teaspoon sugar
¼ cup shortening (part butter)

¼ cup milk
Drain peach slices; place in quart casserole. Measure 1 cup peach syrup in saucepan; blend in all remaining ingredients except topping, bring to a boil; simmer until thickened and clear, about 5 minutes. Pour over peaches and place in hot oven (400 degrees F.) while making topping. Lift flour, baking powder, salt and sugar into mixing bowl; cut in shortening. Add milk and mix to moderately stiff dough. Drop by small spoonfuls in a circle on top of hot peach filling. Return casserole to oven and bake until topping is a rich golden brown, about 20 minutes. Serve warm with cream, whipped cream, or ice cream. Makes 8 servings.

Apple Jelly Is Glaze for Ham

Apple Jelly Glazed Ham is the perfect way to add a gourmet touch to your menu.

A new concept in the realm of good home cooking is the use of apple and preserves as ingredients in familiar foods. In this manner, the true flavor of fresh fruits may be added to favorite menu items with a minimum of effort.

One of these taste-tempting dishes is Apple Jelly Glazed Ham. The flavors complement one another, blending into a mealtime treat that is certain to be welcomed by all.

APPLE JELLY GLAZED HAM
Ham, whole or half
Apple jelly
Whole cloves
Bake ham; about 1 hour before it is done, remove it from the oven. Cut away any remaining rind and score the fat surface with a sharp knife. Spread ham with jelly and stud with cloves. Return it to the oven and spread with more jelly two or three times during the last ¼ hour of baking.

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