

# cooking with Nancy



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All you cooks out there, get your scissors ready! I am about to give you a recipe for one of the most popular desserts sold at the Dolph House Tea Room when it opened years ago.

I used to get this baking early every morning so that the shoppers who stopped in would smell the wonderful aroma coming from the kitchen and decide to stay for lunch.

This is probably the easiest dessert you will ever prepare, which adds to its popularity. I have served this to my family for breakfast and also as an after dinner dessert.

## Peach Crisp

- 1 29-ounce can sliced peaches, WITH syrup, cut in bite size pieces
- 1 package butter pecan cake mix, sprinkled on dry *or yellow*
- 1 stick melted butter or margarine
- 1 cup flaked coconut
- 1 cup chopped pecans. *or 1/4 halves*

Heat oven to 325 degrees. Spray 9 x 13 cake pan with cooking oil spray. Layer ingredients, in order listed, in baking pan. Bake 55 to 60 minutes...top will be golden brown. Let stand at least 15 minutes before serving. Serve warm or cool and, if desired, with Cool Whip as a topping. Serves 12 to 15.

Helpful Hints: After you have sprinkled the dry cake mix over the peaches with syrup, gently pat it down and smooth it out a little with your hand. The syrup will bake up through the mixture, but this makes it a little more uniform. Drizzle melted butter evenly over dry cake mix. This is a great potluck dessert because it is good served warm or cold.

**NEWS FLASH:** You can sample this dessert by stopping in at the Chillicothe Independent office during the open house this Saturday, Sept. 26 from noon to 3 p.m.