

PEACH WHIRLIGIGS

Fran West

10 peaches, sliced
4 cups water
3 cups sugar
1/4 cup cornstarch

In a large saucepan combine above ingredients. Stir constantly until mixture boils. Boil for one minute, reduce heat to low to keep warm.

2 2/3 cup buttermilk baking mix
1/4 cup sugar
1/4 cup margarine, melted
2/3 cup milk

In a large bowl, stir together baking mix 2 Tbsp. sugar, margarine and milk to form soft dough. On floured surface, knead 8 to 20 times, roll out into a 9 inch square.

1/4 cup margarine, softened
1/2 cup sugar
2 tsp. cinnamon

Spread softened margarine over dough. Combine 1/4 cup sugar with cinnamon and sprinkle mixture over dough. Roll dough into a log shape and cut into six 1 1/2 inch slices. Pour hot peach mixture into an 8 x 8 inch baking dish. Place roll slices, cut side up on top of peach mixture. Bake in a 425 degree oven for 25 minutes until puffed and golden.