

Peach Dumpling

BLUE RIBBON Peaches.

Biscuit Dough.

Make rich baking powder biscuit dough. Roll dough as for biscuits, but cut in 4-inch squares. In center of each square place two half-peaches (cooked). Bring the four points of square together at top and press edges together. Place in greased baking dish. Make the following sauce:

2 cups peach juice.

1 cup sugar.

Small piece butter.

Spice to taste.

When boiling hot pour over dumplings in baking dish. Bake for $\frac{3}{4}$ hour.