

Peach Kuchen

½ c. butter
½ c. sugar
½ tsp. lemon extract
1 egg, unbeaten
2 c. flour
1 tsp. baking powder
¼ c. milk
Dash salt

Cream butter, sugar, extract and egg. Add flour, baking powder and salt. Blend well. Add milk. Knead into ball. Pat into 15 x 10" ungreased cookie sheet. If too sticky, sprinkle a little flour on dough. Sprinkle with a little sugar. Add peaches and top with streusel. Bake at 350 degrees for 35-40 minutes.

Streusel – Mix till crumbly and sprinkle over fruit.

1 c. sugar
1 c. flour
1 stick butter

Fruit variations: Plums, apples, blueberries, raspberries, blackberries, mixed fruit, rhubarb