Tennessee Peach Pudding Recipe

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Ingredients

1 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon, optional
1/2 cup milk
3 cups sliced peeled fresh or frozen peaches

TOPPING:
1-1/2 cups water
1/2 cup sugar
1/2 cup packed brown sugar
1 tablespoon butter
1/4 teaspoon ground nutmeg
Half-and-half cream

Directions

In a large bowl, combine the flour, sugar, baking powder, salt and cinnamon. Stir in the milk just until combined; fold in peaches. Spread into a greased 8-in. square baking dish.

In a large saucepan, combine the water, sugars, butter and nutmeg. Bring to a boil, stirring until sugars are dissolved. Pour over top. Bake at 400° for 40-50 minutes or until filling is bubbly and a toothpick inserted in topping comes out clean.

Serve warm or cold with cream.