

**Ingredients:**

- 1 cup of Bisquick
- 1 cup of sugar
- 1 cup of milk
- ½ cup of melted butter
- 1 can of peach pie filling

**Directions:**

1. Pre-heat oven to 375°
2. Place one stick (1/2 c) of butter in a baking dish (8 x 8 or 2 quarts) and place in oven to melt only.
3. Mix Bisquick, sugar and milk together.
4. Pour into the dish with melted butter and gently stir to mix.
5. Drop peach pie filling into the batter a spoonful at a time – be sure to scrape all the gel into the dish as well. The gooeyness that occurs is my favorite part! I've also been known to add a few drops of color to the Bisquick mixture, depending on the holiday. If you like spiced fruity bakes, you can also add a teaspoon of cinnamon and/or ground nutmeg and cut back on sugar for a less sweet taste.
6. Bake for 30 minutes, the top should be golden brown.
7. Serve alone or with a scoop of vanilla ice cream.