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Easy Vegan Peach Crisp

- 1 cup vegan margarine (1 stick)
- 1 cup flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1 cup sugar
- 1 cup soy milk
- 3-4 cups frozen sliced peaches

Thaw peaches; drain and reserve juice.

Preheat oven to 350°. Put vegan margarine in 9 x 13 glass cake pan and place in preheated oven. While margarine melts, mix batter. After margarine is melted, remove pan from oven and pour batter on top of melted butter. Carefully spoon peaches and juice over batter. Bake for 35-45 minutes. Batter will rise up around peaches.