

Peach Cobbler

Ingredients:

2 teaspoons cornstarch

2 tablespoons cold water

1 (14.5 oz) can sliced peaches, in juice

1 cup baking mix

2 tablespoons brown sugar

½ teaspoon cinnamon

6 tablespoons skim milk

2 tablespoons vegetables oil

½ teaspoon vanilla extract



Directions:

Preheat oven to 400°F. Dissolve cornstarch in cold water in a square baking dish. Add peaches in their juice. Stir to distribute cornstarch. Combine baking mix, sugar, and cinnamon. Stir in milk, vegetable oil, and vanilla to make a soft sticky dough. Drop by tablespoon on top of peaches. Bake for 20-25 minutes until bubbly and baking mix brown.

Nutrition:

Serving Size: 1 cup

270 Calories, 8 gram of Total Fat, 1 gram of Saturated Fat, 5 grams of Protein, 45 grams of Total Carbohydrate, 3 grams of Dietary Fiber, 310 milligrams of Sodium