

## Peach cobbler

Makes 8 servings.

### Ingredients

- ◇ 6 medium peaches, peeled, pitted & sliced
- ⅓ cup + 1 Tbsp sugar
- 1 Tbsp cornstarch
- 1 tsp fresh lemon juice
- ½ tsp ground cinnamon
- 1 cup all-purpose flour
- 1½ tsp baking powder
- ½ tsp table salt
- 3 Tbsp reduced-calorie margarine
- ◇ ½ cup fat-free milk

### preparation

1. Preheat the oven to 375°F.
2. In a large saucepan, combine peaches, ⅓ cup of sugar, the cornstarch, lemon juice and cinnamon; toss to coat peaches. Set pan over medium heat and bring to a boil; cook until mixture thickens, about 1 minute. Remove pan from heat; transfer mixture to an 8" square baking pan.
3. To make topping, combine flour, remaining Tbsp of sugar, the baking powder and salt in a large bowl, Work in margarine with a fork until mixture resembles coarse crumbs. Add milk; stir until flour mixture is evenly moistened.
4. Drop 8 spoonfuls of topping mixture over peach mixture. Bake until topping is golden brown and filling is bubbly, about 20 to 25 minutes. Cut into 8 pieces and serve.

Per serving: 164 calories; 1.5 g fat; 2 g fiber

Source: recipe courtesy of WeightWatchers.com

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