



Peach Cobbler for Two

Total Time

Prep: 10 min.

Bake: 25 min.

Makes

2 servings

Ingredients

3 tablespoons brown sugar

2 teaspoons cornstarch

1/4 cup water

1-1/2 cups sliced fresh or frozen peaches

1 tablespoon butter

1 teaspoon lemon juice

1/3 cup all-purpose flour

2 tablespoons sugar

1/2 teaspoon baking powder

Pinch salt

2 tablespoons whole milk

4-1/2 teaspoons butter, melted

1/4 teaspoon grated orange zest

Directions

- In a small saucepan, combine brown sugar, cornstarch and water until smooth. Add peaches; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low; stir in butter and lemon juice.
- For topping, combine flour, sugar, baking powder and salt in a bowl. Stir in milk, butter and orange zest. Transfer hot peach mixture to an ungreased 2-cup baking dish. Spoon topping over peaches. Bake, uncovered, at 400° until golden brown, about 25 minutes.

Nutrition Facts

1 serving: 402 calories, 15g fat (9g saturated fat), 40mg cholesterol, 334mg sodium, 66g carbohydrate (45g sugars, 3g fiber), 4g protein.