

# “Canned Fruity Cobbler”

## Ingredients

- ★ For the filling
  - 2 cans (15 ounces each) of peaches, drained
  - ¼ cup of brown sugar
  - ¼ cup of almond butter or peanut butter
  - ½ teaspoon of cinnamon
  - ¼ teaspoon of salt
  - ¼ cup of milk
- ★ For the topping
  - 1 ½ cups of flour
  - ¼ cup of oats
  - ¼ cup of crushed cereal (Toasted O's/ Chex)
  - ½ cup of melted butter
  - ½ cup of brown sugar



(Sugarushedby\_Ricah, 2020)

Serving Size: 147 g (1/10th of the recipe)

# of servings: 10

Nutrition per serving: 308 calories, 5 grams of protein, 12 grams total fat, 6 grams saturated fat, 47 grams of carbs, 2 grams of fiber, 113 mg of sodium

Utensils needed: 1 large bowl, one small bowl, 2 mixing spoons, baking dish

Instructions:

For the Filling:

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a large bowl: combine peaches\*, brown sugar, almond or peanut butter, cinnamon, salt and milk.
3. Pour into a greased large baking dish/ oven safe dish.

For the topping

4. Combine flour, oats, cereal, brown sugar, and melted butter just until dry and crumbly in texture.
5. Sprinkle on top of peach mixture evenly.
6. Bake until top is golden (40-55 minutes).

\*Can substitute canned peaches with canned fruit of your preference (i.e. canned pears, canned plums).

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