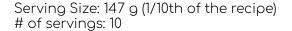
## "Canned Fruity Cobbler"

## Ingredients

- ★ For the filling
  - 2 cans (15 ounces each) of peaches, drained
  - 4 cup of brown sugar
  - ¼ cup of almond butter or peanut butter
  - ½ teaspoon of cinnamon
  - ¼ teaspoon of salt
  - 4 cup of milk
- ★ For the topping
  - 1½ cups of flour
  - 4 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)

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).

