

## Light Peach Cobbler



### Ingredients:

- 6 medium peaches, sliced
- 1/4 cup plus 1 tablespoon sugar, divided
- 1 tablespoon cornstarch
- 1 teaspoon lemon juice
- 1/2 teaspoon cinnamon
- 1 cup all-purpose or whole grain flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 4 tablespoons light margarine
- 1/2 cup non-fat milk

### Directions:

1. Preheat oven to 375 F.
2. In a large pan, combine peaches, 1/4 cup sugar, cornstarch, lemon juice, and cinnamon. Stir to combine.
3. Over medium heat, bring peach mixture to a boil. Cook about 1 minute or until mixture thickens.
4. Remove from heat and pour mixture into an 8x8 baking pan.
5. For topping: in a large bowl, combine flour, 1 tablespoon sugar, baking powder, and salt.
6. Use a fork to work in margarine until mixture is crumbly.
7. Add milk and stir until mixture is moist.
8. Drop topping mixture by the tablespoon onto the peach mixture.
9. Bake about 20-25 minutes or until golden brown.

Makes 8 servings.



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