

# Double Crust Peach Cobbler



**PREPARATION TIME:** 30 minutes

**MAKES:** 9 servings

**BAKE TIME:** 20 minutes

*This recipe can be doubled.*

| INGREDIENT                                   | MEASUREMENT   | METRIC      |
|--|---------------|-------------|
| refrigerated pie crusts                      | 2 sheets      | 425 grams   |
| sliced fresh peaches, (about 5 pounds whole) | 10 cups       | 1700 grams  |
| SPLENDA® No Calorie Sweetener Granular       | 3/4 cup       | 18 grams    |
| all-purpose flour                            | 1/4 cup       | 31.25 grams |
| pineapple juice                              | 1/4 cup       | 62.5 grams  |
| butter                                       | 2 tablespoons | 28 grams    |
| almond extract                               | 1/2 teaspoon  | 2.17 grams  |

**PREHEAT** oven to 450°F. Lightly spray an 11 x 7 x 2-inch baking dish with vegetable cooking spray.

**UNROLL** one pie crust round; cut to fit bottom of dish. Place in prepared baking dish. Bake crust for 10 to 12 minutes or until lightly browned. Set aside.

**COMBINE** peaches, SPLENDA® Granular, flour, pineapple juice, butter, and almond extract in a large Dutch oven; bring mixture to a boil. Reduce heat and simmer 10 minutes or until peaches are tender. Cool slightly. Spread peach mixture over baked crust.

**UNROLL** remaining pie crust round; cut into 1-inch strips.

Arrange in a lattice design over peach filling. Bake 15 additional minutes or until crust is lightly browned. Serve warm.

*Note:* A 1/3 to 1/2 hotel pan can be substituted for the baking dish.

## NUTRITION INFORMATION PER SERVING

**Serving Size:** 1/9 recipe

|                   |      |                    |       |
|-------------------|------|--------------------|-------|
| Total Calories    | 330  | Sodium             | 190mg |
| Calories from Fat | 140  | Total Carbohydrate | 46g   |
| Total Fat         | 15g  | Dietary Fiber      | 3g    |
| Saturated Fat     | 7g   | Sugars             | 18g   |
| Cholesterol       | 15mg | Protein            | 4g    |

This recipe, when compared to a traditional recipe, has a 15% reduction in calories, a 24% reduction in carbohydrates, and a 48% reduction in sugars!

## DIETARY EXCHANGES

1 Starch  
2 Fruits  
3 Fats

