

Lazy Susan Peach Cobbler

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Servings: 12

Ingredients	Quantity	Measure
Self-Rising Flour	2	cups
Sugar, granulated	2	cups
Almond Milk	2	cups
Earth balance, Non-Dairy Margarine, divided	8	oz.
Canned peaches with juice (do not drain)	30	oz.
Vanilla	1	tbsp.

Preparation

1. Mix sugar and flour together. Set aside.
2. Melt margarine in 1- half hotel pan. Once melted, add 4 oz. margarine to sugar and flour mix.
3. Pour peaches and juice over remaining 4 oz. of margarine.
4. Pour almond milk over sugar and flour mixture blend until smooth.
5. Add vanilla and blend.
6. Pour batter over peaches in pan. Do not mix.
7. Bake at 350 degrees for 25-30 minutes.

Serving Suggestion

Serve a slice of cobbler with some non-dairy ice cream.

Nutrition Information

*From USDA Nutrient Database

Calories: 345 Total Fat: 1.25g Saturated Fat: 0g Carbohydrate: 75g Protein: 7g Sodium: 333mg
Vitamin A: 0µg Vitamin C: 3mg Calcium: 133mg Iron: 2mg Folate: 70µg

