

Southern Peach Cobbler

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Serves 12 – This recipe is easily halved! The way the recipe is written, it is 4 points per serving on blue and purple and 5 points on green. By substituting the brown sugar with ALL brown sugar replacement and using light butter like Land O Lakes Light Butter with Canola Oil you can change the points to 2 points per serving on blue and purple and 3 points on green.

- 8 cups fresh peaches, peeled, pitted and sliced
- 1/2 cup zero calorie brown sugar replacement such as Swerve or Surkin Gold
- 1/2 cup brown sugar
- 1/2 tsp nutmeg
- 1 1/2 cups all purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 cup 1% milk
- 2 large eggs
- 2 tsp vanilla extract
- 2 Tbsp butter, melted
- 2 tsp grated lemon zest

1. Preheat oven to 350. Spray a 9X13 baking dish with non stick spray
2. In a medium bowl, combine brown sugar replacement, brown sugar and nutmeg. Mix well.

3. In a large bowl, mix peaches with 1/2 of the sugar/nutmeg mixture. Toss well to coat. Set aside for about 30 minutes to let the peaches soak up the sugar and make juice.
4. In another large bowl, combine the flour, baking powder, salt and remaining brown sugar mixture.
5. In a separate bowl, mix together the milk, eggs, vanilla, lemon zest and melted butter. Whisk until well combined.
6. Slowly blend the milk mixture into the flour mixture until the batter is smooth.
7. Evenly spread the peaches in prepared baking dish. Evenly spread the batter over the top of the peaches and bake until the batter becomes golden brown – about 30-35 minutes.
8. Remove from oven and let sit for 30 minutes before serving. Scoop into 12 equal servings. Serve warm or at room temperature.
9. ***see summary at the top for instructions to reduce the points even further!***

Dessert

Desserts

cobbler, Peaches