

Lazy Susan Peach Cobbler

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

Servings: 12

Ingredients	Quantity	Measure
Self-rising flour	1	cup
Sugar, granulated	1	cup
Non-dairy margarine, divided	4	ounces
Canned peaches with juice, do not drain	30	ounces
Non-dairy milk	1	cup
Vanilla	1	tablespoon

Preparation

1. Mix sugar and flour together. Set aside.
2. Melt margarine in 1/2 hotel pan. Once melted, add 2 ounces margarine to sugar and flour mix.
3. Pour peaches and juice over remaining 2 ounces 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 Fahrenheit for 25-30 minutes.

Nutrition Information per serving *From USDA Nutrient Database

Calories: 201 Total Fat: 8g Saturated Fat: 1.2g Trans Fat: 0g Monounsaturated Fat: 3.6g
Polyunsaturated Fat: 2.5g Carbohydrate: 31g Fiber: 8g Total Sugars: 23g Protein: 1g Sodium: 239mg
Vitamin A: 77mg Vitamin C: 18mg Calcium: 54mg Iron: 0.4mg Folate: 0 mcg

