

## **Peach Cobbler #2**

**SOURCE: Cooking Light, JANUARY 1996**

**If fresh peaches are out of season, substitute the same amount of frozen peach slices. Just thaw them before using.**

2 C all-purpose flour	1 TBS sugar
1/4 tsp salt	
1/4 C + 2 TBS chilled stick margarine, cut into 6 pieces	
1/4 C + 2 TBS ice water	Vegetable cooking spray
6 C peeled/sliced peaches (about 3 3/4 lbs)	
3/4 C firmly packed brown sugar, divided	
2 1/2 TBS all-purpose flour	1 TBS vanilla extract
1 tsp ground cinnamon	1/4 C slivered almonds
1 egg, lightly beaten	1 tsp water
1 TBS sugar	

### **DIRECTIONS:**

Position knife blade in food processor bowl - add first 3 ingredients - pulse 2 or 3 times. Add margarine pieces - pulse 10 times or till mixture resembles coarse meal. With processor running, slowly add ice water through food chute, processing just till combined (do not form a ball). Gently press flour mixture into 4" circle on heavy-duty plastic wrap - cover with additional plastic wrap. Roll dough, still covered, into 15x13" rectangle - place dough in freezer 5 minutes or till plastic wrap can easily be removed - remove top sheet of plastic wrap - invert and fit dough into 2-qt baking dish coated with cooking spray, allowing dough to extend over edges of dish - remove top sheet of plastic wrap. Combine peaches, 1/2 C brown sugar, 2 1/2 TBS flour, vanilla + cinnamon in large bowl - toss gently - spoon peach mixture into prepared dish - fold edges of dough over peach mixture (it will only partially cover peaches) - sprinkle remaining 1/4 C brown sugar over peach mixture - sprinkle with almonds. Combine egg + 1 tsp water in small bowl - stir well. Brush egg mixture over dough - sprinkle with 1 TBS sugar. Bake at 375° F for 45 minutes or till filling is bubbly and crust is lightly browned. Let cobbler stand 30 minutes before serving.

Yield: 10 servings

**NUTRITION PER SERVING: CALORIES 302 (27% from fat); FAT 9.2g (sat 1.6g, mono 0.0g, poly 0.0g); PROTEIN 4.5g; CARB 51.5g; FIBER 2.8g; CHOL 11mg; IRON 1.9mg; SODIUM 149mg; CALC 39mg**