



## Alana's Peach Cobbler

This amazing peach cobbler recipe was submitted in the 1985 Weewish recipe book by Alana Segundo of La Jolla Reservation. In honor of Alana treat yourself today, if health permits of course.

Prep time: **5 Min.** Cook time: **50 Min.** Yield: **6 servings**



### Ingredients

- 2 cans** Peaches (Drain and save 1/4 cup of peach juices for crust)
- 1/4 cup** Juices from the canned peaches
- 1/2 cube** Butter
- 1 1/2 teaspoon** Cinnamon (separate 1/2 Teaspoon for crust)
- 2 tablespoons** Flour
- 3/4 cup** Sugar (separate 2 teaspoons for crust)
- 1 whole** 9-inch pie crust, refrigerated (store brand works fine)

**Serve with:** vanilla Ice cream, a glass of milk or topped with whipped cream.

### Directions

Heat oven to 375 °F

Drain the peaches saving 1/4 of the peach juice for the crust.

Mix fully drained peaches with sugar and cinnamon, evenly pour mixture into a greased 9 x 13 baking dish.

Sprinkle with flour and dot with butter.

Lay crust over dish. Mix the peach juices separated sugar and cinnamon together, pour evenly over crust.

Bake covered with foil for 20 minutes. Uncover and bake for 30 minutes.

Enjoy with family!

## Nutrition Facts

8 servings per container	
<b>Serving size</b>	<b>1 piece (142g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>290</b>
% Daily Value*	
<b>Total Fat</b> 12g	<b>15%</b>
Saturated Fat 6g	<b>30%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 20mg	<b>7%</b>
<b>Sodium</b> 135mg	<b>6%</b>
<b>Total Carbohydrate</b> 47g	<b>17%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 28g	
Includes 38g Added Sugars	<b>76%</b>
<b>Protein</b> 2g	<b>4%</b>

Not a significant source of vitamin D, calcium, iron, and potassium

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**Family and health are the two most important things we have, take care of both.**