

Cherry Cobbler

1 cup self-rising flour
½ cup Splenda®
1 teaspoon cinnamon
1 teaspoon vanilla
1 cup skim milk
½ cup margarine, melted
1 can no-added-sugar cherry pie filling
2 cups Lite Cool Whip®

In a mixing bowl, combine flour, Splenda, and cinnamon. Add skim milk and stir until blended. Pour melted margarine into a casserole dish and pour flour mixture over margarine. Pour pie filling over the top of flour mixture and bake in a 350 degree oven for one hour. Let stand for ten minutes and serve while warm. Serve with a generous dollop of Lite Cool Whip. Makes 8 servings.

Nutrition information per serving: 196 calories, 4 grams protein, 9 grams fat, 24 grams carbohydrate, 335 mg sodium.