

## **Crock-Pot Cherry Cobbler**

1 (21 oz) can cherry pie filling, no added sugar  
1 cup flour  
¼ cup Splenda  
¼ cup butter, melted  
½ cup milk, skim  
1 ½ teaspoons baking powder  
½ teaspoon almond extract  
¼ teaspoon salt

Coat the inside of a 3 ½ quart crock-pot with cooking spray. Place the pie filling into the crock-pot. Mix the remaining ingredients together until the batter is smooth. Spread the batter over the pie filling. Cover and cook on high for 1 ½ to 2 hours until a toothpick inserted into the center of the cobbler comes out clean. Serve with a dollop of sugar free Cool Whip®. Makes 8 servings.

Nutrition information per serving: 147 calories, 2 grams protein, 6 grams fat, 19 grams carbohydrate, 151 mg sodium.