

Summer Fruit Cobbler

4 cups sliced, peeled peaches or 16-oz pkg frozen peach slices (no-added-sugar)
2 cups raspberries
¼ cup cold water
4 tablespoons Splenda
4 teaspoons cornstarch
1 tablespoon lemon juice
½ teaspoon ground cinnamon
1 cup all-purpose flour
¾ teaspoon baking powder
¼ teaspoon baking soda
⅛ teaspoon salt
⅓ cup plain low-fat yogurt
¼ cup egg substitute
2 tablespoons margarine, melted

Preheat oven to 400 degrees F. Combine peaches, water, 2 Tbsp Splenda, cornstarch, lemon juice, and ¼ tsp. cinnamon in a saucepan. Let stand for 10 minutes.

In a medium bowl, mix together flour, 2 Tbsp. Splenda, baking powder, baking soda, ¼ tsp. cinnamon, and salt. In another bowl mix together yogurt, egg sub and melted margarine. Add the egg and flour mixtures together and stir until moistened.

Cook peach mixture over medium heat, stirring until thickened and bubbly. Stir in raspberries and continue to stir gently until heated through. Transfer to a 2-quart baking dish.

Drop biscuit topping in small mounds on top of the hot filling. Bake for 20 minutes. Serve warm. Makes 9 servings.

Nutrition information per serving: 115 calories, 4 grams protein, 2 grams fat, 22 grams carbohydrate, 105 mg sodium.