Easy Peach Cobbler Dump Cake

1 (16 ounce) package frozen sliced peaches, thawed (about 3 cups)
3 tablespoons light brown sugar
¹⁄ 8 teaspoon salt
1 tablespoon lemon juice
1 box organic yellow cake mix
(15.85 to 18 oz.; such as Miss Jones Baking Co. Vanilla Cake Mix)
¾ cup whole milk
¼ cup canola oil or grapeseed oil

Directions:
1. Preheat oven to 350 degrees F. Lightly coat a 13-by-9-inch glass baking dish with cooking spray.

2. Combine peaches, brown sugar and salt in a medium saucepan; bring to a boil over medium heat. Remove from heat and stir in lemon juice. Transfer to the prepared baking dish.

3. Whisk cake mix, milk and oil in a medium bowl. Pour the batter over the peach mixture, spreading to cover the peaches as much as possible.

4. Bake the cake until golden and a toothpick inserted in the center comes out clean, 28 to 30 minutes. Let cool for 15 minutes before serving.

Nutrition Facts:
Servings: 12     Serving Size: ½ cup
Per Serving: 211 calories; protein 2.8g; carbohydrates 39.5g; dietary fiber 1.3g; sugars 23.1g; fat 5.2g; saturated fat 0.6g; cholesterol 1.5mg; vitamin a 362.3IU; vitamin c 39.6mg; folate 1mcg; calcium 17.3mg; iron 0.9mg; magnesium 1.6mg; potassium 21.4mg; sodium 30.8mg; added sugar 22g.
Exchanges: 2½ other carbohydrate, 1 fat

Recipe from eatingwell.com