

Farm Market Recipe



Easy Peach Cobbler Dump Cake

- 1 (16 ounce) package frozen sliced peaches, thawed (about 3 cups)
- 3 tablespoons light brown sugar
- $\frac{1}{8}$ 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)
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{4}$ 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: $\frac{1}{2}$ 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 iu 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: $2\frac{1}{2}$ other carbohydrate, 1 fat

Recipe from eatingwell.com