



Aretha Franklin's Peach Cobbler

READY IN



55 min.

SERVINGS



8

CALORIES



669 kcal

DESSERT

Ingredients

- 0.5 cup bread crumbs plain
- 0.3 cup flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.1 teaspoon nutmeg grated
- 8.5 ounce peaches drained sliced canned
- 2 pie doughs refrigerated store bought
- 1 cup sugar
- 2 sticks butter unsalted divided cut into small pieces
- 1 pint whipped cream for serving

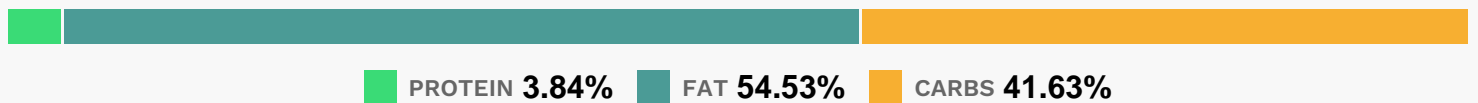
Equipment

- sauce pan
- oven
- baking pan

Directions

- Preheat the oven to 350 degrees F.
- In a large saucepan, add peaches, 1 stick of butter, 1 cup of sugar, cinnamon, and nutmeg and bring to a simmer.
- Add bread crumbs and stir. Using a sprinkle of flour, roll out both pie crusts; 1 will be used for the top of the cobbler and 1 for the bottom.
- Spray a 10-inch square pan with canola oil and place 1 layer of dough into the baking dish.
- Place a few chips of butter, as well as a dusting of the remaining sugar, on the bottom crust.
- Pour the peach mixture into the baking dish.
- Cut the top layer of dough into strips and arrange them on the top of the peaches in a lattice pattern. Top with 3 or 4 chips of butter and bake for 25 to 30 minutes or until the crust is brown and the peaches are bubbling.
- Serve warm with vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:40.17, Glycemic Load:28.92, Inflammation Score:-6, Nutrition Score:8.8782608042593%

Flavonoids

Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg, Cyanidin: 0.58mg Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg, Epigallocatechin: 0.31mg Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg, Epicatechin: 0.7mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg, Kaempferol: 0.07mg

0.07mg Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg, Quercetin: 0.2mg

Nutrients (% of daily need)

Calories: 669.47kcal (33.47%), Fat: 41.07g (63.18%), Saturated Fat: 22.1g (138.1%), Carbohydrates: 70.54g (23.51%), Net Carbohydrates: 68.13g (24.77%), Sugar: 40.47g (44.97%), Cholesterol: 86.76mg (28.92%), Sodium: 277.92mg (12.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.51g (13.03%), Vitamin A: 1054IU (21.08%), Vitamin B2: 0.28mg (16.73%), Vitamin B1: 0.25mg (16.39%), Manganese: 0.32mg (16.22%), Folate: 49.76µg (12.44%), Phosphorus: 121.61mg (12.16%), Selenium: 7.58µg (10.83%), Vitamin B3: 2.15mg (10.76%), Calcium: 106.27mg (10.63%), Iron: 1.8mg (9.99%), Fiber: 2.41g (9.64%), Vitamin E: 1.26mg (8.39%), Vitamin B5: 0.65mg (6.48%), Vitamin K: 6.66µg (6.34%), Potassium: 221.01mg (6.31%), Zinc: 0.82mg (5.5%), Magnesium: 21.52mg (5.38%), Vitamin B12: 0.3µg (5.04%), Copper: 0.1mg (4.94%), Vitamin D: 0.54µg (3.61%), Vitamin B6: 0.07mg (3.41%), Vitamin C: 1.6mg (1.93%)