



## Easy-as-Peach-Pie Wedges

 Dairy Free

READY IN



60 min.

SERVINGS



8

CALORIES



307 kcal

SIDE DISH

### Ingredients

- 21 oz peach pie filling with more fruit canned
- 0.1 teaspoon nutmeg
- 1 box pie crust dough refrigerated softened
- 2 teaspoons sugar

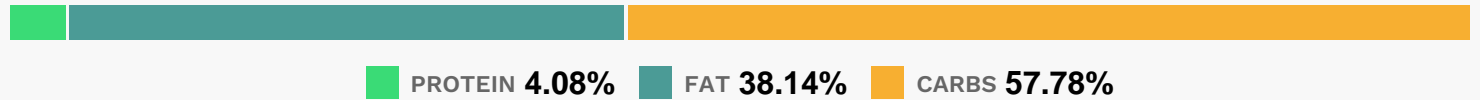
### Equipment

- baking sheet
- oven
- aluminum foil

## Directions

- Heat oven to 450F. Spray large cookie sheet with cooking spray.
- Remove pie crusts from pouches; unroll crusts onto opposite ends of cookie sheet (edges of crusts may hang over sides of cookie sheet).
- Spoon half of pie filling onto one half of each crust to within 1 inch of edge.
- Sprinkle with nutmeg. Fold other half of each crust over filling; press 1/2-inch edge with fork to seal.
- Cut several slits in top crust of each.
- Sprinkle with sugar.
- Bake 10 minutes. Cover edges of crusts with strips of foil.
- Bake 5 to 8 minutes longer or until crusts are golden brown. Cool at least 30 minutes.
- Cut into wedges to serve.

## Nutrition Facts



## Properties

Glycemic Index:17.51, Glycemic Load:0.7, Inflammation Score:-1, Nutrition Score:3.9613044054612%

## Nutrients (% of daily need)

Calories: 306.93kcal (15.35%), Fat: 13.12g (20.19%), Saturated Fat: 4.09g (25.55%), Carbohydrates: 44.74g (14.91%), Net Carbohydrates: 42.74g (15.54%), Sugar: 11.28g (12.53%), Cholesterol: 0mg (0%), Sodium: 239.49mg (10.41%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.16g (6.31%), Manganese: 0.24mg (12.1%), Vitamin B1: 0.15mg (9.77%), Folate: 35.02µg (8.76%), Iron: 1.52mg (8.43%), Fiber: 2g (8%), Vitamin B3: 1.38mg (6.88%), Vitamin B2: 0.09mg (5.49%), Selenium: 3.08µg (4.4%), Phosphorus: 41.28mg (4.13%), Copper: 0.08mg (3.94%), Vitamin K: 4.02µg (3.83%), Potassium: 82.12mg (2.35%), Vitamin B5: 0.23mg (2.34%), Magnesium: 9.05mg (2.26%), Vitamin B6: 0.04mg (1.85%), Vitamin E: 0.26mg (1.73%), Zinc: 0.26mg (1.7%), Vitamin C: 1.27mg (1.53%), Calcium: 12.54mg (1.25%)