



## Grilled Peach Cobbler

READY IN



25 min.

SERVINGS



4

CALORIES



765 kcal

DESSERT

### Ingredients

- 0.5 cup mrs richardson's butterscotch caramel sauce prepared
- 0.5 cup cereal
- 1 teaspoon ground cinnamon divided
- 8 tablespoons brown sugar light divided
- 6 peaches ripe halved
- 8 tablespoons butter unsalted cold divided melted plus more if needed,
- 1 pint whipped cream

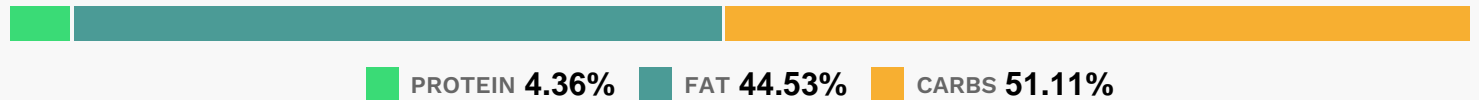
### Equipment

- bowl
- oven
- grill

## Directions

- Watch how to make this recipe.
- Heat the grill to medium.
- Place the peaches cut side down on the grill until browned.
- Remove from the grill, cut into wedges and place into a gratin dish. To the peaches add half the butter, half the brown sugar and half the cinnamon, and toss.
- Add the remaining butter, sugar and cinnamon to the granola in a small bowl and toss until combined, adding more butter if needed. Top the peaches with the granola mixture and place the gratin dish onto the grill. Close and bake until the peaches and granola are golden brown, about 15 minutes.
- Place 1 large scoop of ice cream into 4 bowls and top with the peache mixture.
- Drizzle with some of the caramel sauce.

## Nutrition Facts



## Properties

Glycemic Index:26.56, Glycemic Load:24.32, Inflammation Score:-8, Nutrition Score:15.080434633338%

## Flavonoids

Cyanidin: 4.32mg, Cyanidin: 4.32mg, Cyanidin: 4.32mg, Cyanidin: 4.32mg Catechin: 11.07mg, Catechin: 11.07mg, Catechin: 11.07mg, Catechin: 11.07mg Epigallocatechin: 2.34mg, Epigallocatechin: 2.34mg, Epigallocatechin: 2.34mg, Epigallocatechin: 2.34mg Epicatechin: 5.26mg, Epicatechin: 5.26mg, Epicatechin: 5.26mg, Epicatechin: 5.26mg Epigallocatechin 3-gallate: 0.68mg, Epigallocatechin 3-gallate: 0.68mg, Epigallocatechin 3-gallate: 0.68mg, Epigallocatechin 3-gallate: 0.68mg Kaempferol: 0.5mg, Kaempferol: 0.5mg, Kaempferol: 0.5mg, Kaempferol: 0.5mg Quercetin: 1.49mg, Quercetin: 1.49mg, Quercetin: 1.49mg, Quercetin: 1.49mg

## Nutrients (% of daily need)

Calories: 764.8kcal (38.24%), Fat: 39.08g (60.13%), Saturated Fat: 22.8g (142.49%), Carbohydrates: 100.96g (33.65%), Net Carbohydrates: 95.7g (34.8%), Sugar: 86.48g (96.09%), Cholesterol: 112.25mg (37.42%), Sodium:

235.1mg (10.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.61g (17.22%), Vitamin A: 1958.14IU (39.16%), Manganese: 0.67mg (33.67%), Phosphorus: 237.56mg (23.76%), Vitamin B2: 0.39mg (22.99%), Calcium: 219.02mg (21.9%), Vitamin E: 3.26mg (21.73%), Fiber: 5.26g (21.05%), Potassium: 628.52mg (17.96%), Selenium: 10.44µg (14.92%), Copper: 0.26mg (13.22%), Magnesium: 52.87mg (13.22%), Vitamin B5: 1.23mg (12.27%), Vitamin C: 10.11mg (12.25%), Zinc: 1.68mg (11.2%), Vitamin B3: 2.14mg (10.7%), Vitamin B1: 0.15mg (10.09%), Iron: 1.75mg (9.74%), Vitamin B12: 0.57µg (9.51%), Vitamin K: 9.89µg (9.42%), Vitamin B6: 0.14mg (7.14%), Folate: 26.27µg (6.57%), Vitamin D: 0.66µg (4.38%)