



Oatmeal Cookie-Peach Cobbler

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



312 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 1 large eggs
- 1 cup flour all-purpose
- 2 tablespoons flour all-purpose
- 0.3 cup granulated sugar
- 0.5 cup granulated sugar

- 2 tablespoons juice of lemon fresh
- 1 cup old-fashioned rolled oats
- 5 pounds peaches peeled sliced
- 0.5 teaspoon salt
- 2 teaspoons vanilla extract

Equipment

- bowl
- oven
- knife
- whisk
- blender
- baking pan
- measuring cup

Directions

- Preheat oven to 35
- To prepare topping, place first 3 ingredients in a large bowl; beat with a mixer at medium speed until light and fluffy.
- Add vanilla and egg; beat well. Weigh or lightly spoon 1 cup flour into a dry measuring cup; level with a knife.
- Combine 1 cup flour, oats, baking powder, and salt; stir with a whisk.
- Add flour mixture to sugar mixture; beat at low speed until blended. Cover and chill 30 minutes.
- To prepare filling, combine sliced peeled peaches, 1/3 cup granulated sugar, 2 tablespoons flour, and fresh lemon juice in a bowl; toss to coat. Spoon mixture into a 13 x 9 inch baking dish coated with cooking spray. Dollop 12 mounds of chilled dough over peach mixture at even intervals.
- Bake at 350 for 40 minutes or until lightly browned and bubbly.

Nutrition Facts

PROTEIN 5.5% FAT 25.56% CARBS 68.94%

Properties

Glycemic Index:42.7, Glycemic Load:24.28, Inflammation Score:-6, Nutrition Score:8.8904347186503%

Flavonoids

Cyanidin: 3.63mg, Cyanidin: 3.63mg, Cyanidin: 3.63mg, Cyanidin: 3.63mg Catechin: 9.3mg, Catechin: 9.3mg, Catechin: 9.3mg, Catechin: 9.3mg Epigallocatechin: 1.97mg, Epigallocatechin: 1.97mg, Epigallocatechin: 1.97mg, Epigallocatechin: 1.97mg Epicatechin: 4.42mg, Epicatechin: 4.42mg, Epicatechin: 4.42mg, Epicatechin: 4.42mg Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg, Epigallocatechin 3-gallate: 0.57mg Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.42mg, Kaempferol: 0.42mg, Kaempferol: 0.42mg, Kaempferol: 0.42mg Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg

Nutrients (% of daily need)

Calories: 312.09kcal (15.6%), Fat: 9.18g (14.13%), Saturated Fat: 5.12g (32.01%), Carbohydrates: 55.73g (18.58%), Net Carbohydrates: 51.89g (18.87%), Sugar: 38.88g (43.2%), Cholesterol: 35.84mg (11.95%), Sodium: 209.29mg (9.1%), Alcohol: 0.23g (100%), Alcohol %: 0.12% (100%), Protein: 4.44g (8.88%), Manganese: 0.45mg (22.49%), Vitamin A: 875.14IU (17.5%), Selenium: 11.45µg (16.35%), Fiber: 3.84g (15.36%), Vitamin B3: 2.31mg (11.55%), Vitamin B1: 0.17mg (11.39%), Vitamin E: 1.68mg (11.21%), Vitamin C: 8.72mg (10.57%), Copper: 0.2mg (9.99%), Phosphorus: 96.66mg (9.67%), Folate: 37.69µg (9.42%), Iron: 1.64mg (9.11%), Vitamin B2: 0.15mg (8.98%), Potassium: 291.62mg (8.33%), Magnesium: 28.8mg (7.2%), Vitamin K: 6.51µg (6.2%), Zinc: 0.83mg (5.54%), Vitamin B5: 0.51mg (5.06%), Vitamin B6: 0.07mg (3.58%), Calcium: 35.25mg (3.53%)