



Peachy Fruit Pizza

READY IN



90 min.

SERVINGS



12

CALORIES



372 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.5 cup butter melted
- ☐ 0.3 cup brown sugar packed
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 cup nuts finely chopped
- ☐ 1 cup cream sour
- ☐ 1 eggs
- ☐ 29 oz peaches dry drained sliced canned
- ☐ 0.5 cup powdered sugar

- ☐ 0.1 teaspoon ground cinnamon
- ☐ 2 teaspoons milk

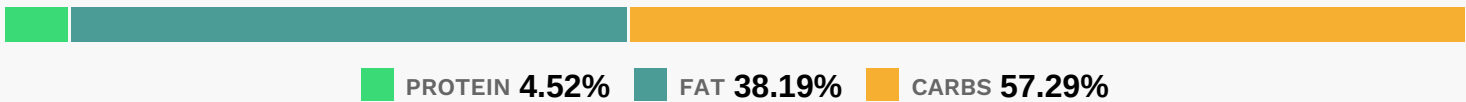
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ pizza pan

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). In large bowl, mix cake mix, butter, brown sugar and cinnamon with spoon until crumbly; reserve 3/4 cup mixture for topping. Press remaining crumbly mixture on bottom and side of ungreased 12-inch pizza pan or in bottom only of ungreased 13x9-inch pan.
- ☐ In small bowl, beat sour cream and egg with spoon until blended. Carefully spread over crust. Top with peaches.
- ☐ Sprinkle with reserved crumbly mixture and the nuts.
- ☐ Bake 12-inch pizza pan 34 to 38 minutes, 13x9-inch pan 35 to 42 minutes or until topping is light golden brown and center is set. Cool 30 minutes.
- ☐ In another small bowl, stir glaze ingredients until consistency of thick syrup, adding additional milk, 1 teaspoon at a time, if necessary.
- ☐ Drizzle glaze over warm pizza.
- ☐ Serve warm or cool. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.83, Glycemic Load:2.68, Inflammation Score:-6, Nutrition Score:7.6430434999259%

Flavonoids

Cyanidin: 1.32mg, Cyanidin: 1.32mg, Cyanidin: 1.32mg, Cyanidin: 1.32mg Catechin: 3.37mg, Catechin: 3.37mg, Catechin: 3.37mg, Catechin: 3.37mg Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg, Epigallocatechin: 0.71mg Epicatechin: 1.6mg, Epicatechin: 1.6mg, Epicatechin: 1.6mg, Epicatechin: 1.6mg Epigallocatechin 3–gallate: 0.21mg, Epigallocatechin 3–gallate: 0.21mg, Epigallocatechin 3–gallate: 0.21mg, Epigallocatechin 3–gallate: 0.21mg Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg

Nutrients (% of daily need)

Calories: 371.99kcal (18.6%), Fat: 16.18g (24.89%), Saturated Fat: 4.77g (29.82%), Carbohydrates: 54.62g (18.21%), Net Carbohydrates: 52.44g (19.07%), Sugar: 34.45g (38.27%), Cholesterol: 25.05mg (8.35%), Sodium: 425.33mg (18.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.31g (8.62%), Phosphorus: 199.88mg (19.99%), Vitamin A: 703.68IU (14.07%), Manganese: 0.28mg (13.97%), Calcium: 128.85mg (12.89%), Vitamin B2: 0.19mg (11.02%), Folate: 39.43µg (9.86%), Vitamin B3: 1.86mg (9.31%), Vitamin B1: 0.13mg (8.98%), Fiber: 2.18g (8.74%), Vitamin E: 1.31mg (8.71%), Copper: 0.17mg (8.52%), Iron: 1.48mg (8.22%), Selenium: 4.67µg (6.68%), Magnesium: 26.55mg (6.64%), Potassium: 180.9mg (5.17%), Vitamin B5: 0.47mg (4.72%), Vitamin B6: 0.09mg (4.28%), Zinc: 0.62mg (4.14%), Vitamin C: 3.03mg (3.67%), Vitamin K: 3.66µg (3.49%), Vitamin B12: 0.13µg (2.17%)