



Pinwheel Peach Cobbler

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



195 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon all purpose flour
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 tablespoon butter melted
- ☐ 2 tablespoons crystallized ginger minced
- ☐ 0.5 cup brown sugar packed ()
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 2 teaspoons juice of lemon fresh
- ☐ 4 pounds peaches peeled cut into 1/2-inch-thick slices

- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 1 vanilla pod coarsely chopped
- ☐ 2 teaspoons vanilla extract
- ☐ 0.7 cup whipping cream

Equipment

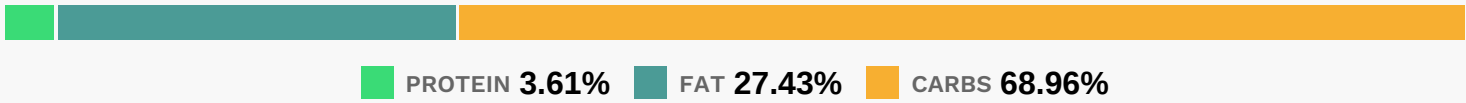
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ cake form

Directions

- ☐ Mix first 3 ingredients in medium bowl. Set spiced sugar aside.
- ☐ Mix flour, 3/4 cup sugar, baking powder, and salt in large bowl. Using fingertips, rub in chilled butter until coarse meal forms.
- ☐ Add cream and vanilla; stir until moist clumps form. Gently knead dough on lightly floured surface just until smooth.
- ☐ Roll out dough on lightly floured surface to 9x15-inch rectangle.
- ☐ Brush with melted butter.
- ☐ Sprinkle with spiced sugar. Starting at 1 long side, roll up dough jelly-roll style.
- ☐ Transfer to baking sheet. Cover log with plastic wrap and refrigerate at least 1 hour and up to 1 day.
- ☐ Preheat oven to 350°F. Blend sugar, vanilla bean, and flour in processor until vanilla is finely chopped; place in large bowl.
- ☐ Add peaches and lemon juice; toss to coat.
- ☐ Transfer peach mixture to 10-inch-diameter cake pan with 2-inch-high sides.
- ☐ Bake until filling is bubbling, about 30 minutes.
- ☐ Cut dough log crosswise into 1-inch-thick biscuits.

- ☐
- Place biscuits atop filling.
- ☐
- Bake until biscuits are golden, about 45 minutes. Cool at least 10 minutes. Dust with powdered sugar and serve warm.

Nutrition Facts



Properties

Glycemic Index:27.7, Glycemic Load:11.57, Inflammation Score:-5, Nutrition Score:4.9860869075941%

Flavonoids

Cyanidin: 2.9mg, Cyanidin: 2.9mg, Cyanidin: 2.9mg, Cyanidin: 2.9mg Catechin: 7.44mg, Catechin: 7.44mg, Catechin: 7.44mg, Catechin: 7.44mg Epigallocatechin: 1.57mg, Epigallocatechin: 1.57mg, Epigallocatechin: 1.57mg, Epigallocatechin: 1.57mg Epicatechin: 3.54mg, Epicatechin: 3.54mg, Epicatechin: 3.54mg, Epicatechin: 3.54mg Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg, Epigallocatechin 3-gallate: 0.45mg Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.33mg, Kaempferol: 0.33mg, Kaempferol: 0.33mg, Kaempferol: 0.33mg Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg, Quercetin: 1mg

Nutrients (% of daily need)

Calories: 195.01kcal (9.75%), Fat: 6.23g (9.58%), Saturated Fat: 3.67g (22.94%), Carbohydrates: 35.23g (11.74%), Net Carbohydrates: 32.89g (11.96%), Sugar: 31.65g (35.17%), Cholesterol: 17.45mg (5.82%), Sodium: 201.28mg (8.75%), Alcohol: 0.23g (100%), Alcohol %: 0.15% (100%), Protein: 1.84g (3.69%), Vitamin A: 716.72IU (14.33%), Fiber: 2.33g (9.33%), Vitamin E: 1.26mg (8.37%), Vitamin C: 6.6mg (8%), Vitamin B3: 1.28mg (6.4%), Copper: 0.13mg (6.31%), Calcium: 63.03mg (6.3%), Potassium: 212.69mg (6.08%), Manganese: 0.12mg (5.97%), Phosphorus: 57.02mg (5.7%), Selenium: 3.96µg (5.66%), Vitamin K: 5.07µg (4.83%), Vitamin B2: 0.08mg (4.56%), Iron: 0.71mg (3.94%), Magnesium: 14.37mg (3.59%), Vitamin B1: 0.04mg (2.95%), Vitamin B5: 0.28mg (2.83%), Folate: 11.04µg (2.76%), Zinc: 0.39mg (2.61%), Vitamin B6: 0.05mg (2.36%), Vitamin D: 0.21µg (1.41%)