

SLOW COOKER PEACH COBBLER

THAT'S
SMART!
®

Prep Time: 15 min

Cook Time: 2¼ hours

Total Time: 2½ hours

Makes 4 to 6 servings

Ingredients

2 cans (29 ounces each) That's Smart! Yellow Cling Sliced Peaches in Light Syrup, drained

¾ cup That's Smart! Light or Dark Brown Sugar, packed

½ cup That's Smart! 100% Whole Grain Quick Oats

½ cup That's Smart! Bleached Enriched All-Purpose Flour

4 ounces (8 tablespoons) That's Smart! Salted Sweet Cream Butter, cubed

⅓ cup chopped That's Smart! Whole Walnuts

1 teaspoon That's Smart! Ground Cinnamon

That's Smart! Vanilla Light Ice Cream (optional)

Directions

1. Arrange the drained peaches in a 2-quart slow cooker. In a bowl, combine the brown sugar, oats, and flour; cut in butter using a pastry blender or two knives until butter is the size of peas. Add walnuts and cinnamon, then sprinkle the oat mixture over the peaches.
2. Cover the slow cooker and cook on High for 2 hours. Remove the lid and cook another 15 minutes. Serve cobbler with ice cream if desired.

