

# Peach Cobbler

*This recipe makes 7 servings*



## Ingredients

2 - **21 oz** cans Lucky Brand Peach Pie Filling  
2 **cups** water  
1 - **17.5 oz** can of Pillsbury Grands! Cinnamon Rolls  
 $\frac{1}{2}$  **cup** sugar  
2 **tbsp** cinnamon

**This recipe was contributed by John In Bibs**

## Directions:

1. Chop the peaches into smaller pieces.
2. Pour all of the chopped pie filling into a saucepan.
3. Add 2 cups of water to thin the mixture.
4. Stir over medium heat and bring to a boil, then remove from heat.
5. Using round molds, spoon some peaches at the bottom of each mold. (This should fill about 14 molds.)
6. Transfer the molds to the freezer and freeze until solid.
7. Preheat the oven according to the cinnamon roll package directions.
8. Cut each cinnamon roll into six equal pieces and place them in a mixing bowl.
9. In a small bowl, mix cinnamon and sugar.
10. Pour the mixture over the cinnamon roll pieces and toss until evenly coated.
11. Spread the coated cinnamon roll pieces on a cookie sheet.
12. Bake according to the package instructions until golden brown. It may take a little less time than the directions state since they are cut into pieces.
13. After cooling, spread the baked cinnamon roll pieces on a parchment-lined tray.
14. Remove the frozen peaches from the molds and spread them onto another lined tray.
15. Freeze dry.
16. Store in mylar bags.

## Rehydration:

In a bowl or jar, combine  $\frac{1}{4}$  cup boiling water with two of the peach discs. Let it sit for 5 minutes, stir and let sit for another 5 minutes. Add the freeze-dried cinnamon rolls and stir in. Break them up some, cover and let sit for another 5 minutes.

**Notes:** The Lucky Leaf pie filling was used because it doesn't have corn syrup in it.

## Nutritional Value Per 1 serving

Calories: 318 Protein: 2 g Fat: 3 g Carbohydrates: 71 g Sugar: 51 g Fiber: 4 g