

COOKING SKILLS ACADEMY

INGREDIENTS:

- *3/4 c. sugar, divided*
- *3 tablespoon cornstarch*
- *pinch of salt*
- *1/2 c. water*
- *2 tablespoon butter or margarine*
- *1/8 tsp. vanilla*
- *3-4 c. sliced fresh peaches*
- *2 c. low-fat granola or crumbled ginger snaps*

DIRECTIONS:

1. In a medium saucepan, combine 1/4 cup of sugar, cornstarch, salt, and water. Stir to dissolve, then cook over medium heat, stirring constantly until mixture thickens.
2. Add remaining sugar and butter, return to heat, and cook until sugar dissolves.
3. Add vanilla and peaches. Stir to mix thoroughly.
4. Pour into an 8-inch square pan, a pie pan, or individual serving dishes. Top with granola or crumbed ginger snaps. Serve with cream, whipped cream, or ice cream.

No-Bake Peach Cobbler