



Sugar free Banana cobbler

Ingredients

- 8 white peaches, pitted and sliced
- 2 bananas, sliced
- 2 tablespoons all-purpose flour
- 3 teaspoons sugar substitute, divided (or swap for sugar if preferred)
- 1 cup all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- ½ cup skim milk
- 1 large egg
- 1 tablespoon corn oil
- ½ teaspoon vanilla extract

Instructions

1. **Preheat** your oven to 350°F (175°C). Lightly grease an 8-inch square baking dish.
2. **Prepare the fruit:** In a mixing bowl, toss the sliced peaches and bananas with 2 tablespoons flour and 1 teaspoon of the sugar substitute. Spread the fruit mixture evenly in the bottom of the prepared baking dish.
3. **Make the batter:** Using the same bowl, whisk together 1 cup flour, baking powder, salt, and cinnamon. Stir in the skim milk, egg, corn oil, remaining 2 teaspoons sugar substitute, and vanilla extract until the batter is smooth and well mixed.
4. **Assemble:** Pour the batter over the fruit, spreading it into an even layer.
5. **Bake:** Place in the preheated oven and bake for about 30 minutes, or until the top is golden and a toothpick inserted into the center comes out clean.
6. **Cool:** Let the cobbler cool in the pan on a wire rack for at least 20 minutes before serving. This helps the flavors settle and makes it easier to slice.