



## Air-Fryer Peach Cobbler Bites



Entire recipe: 144 calories, 0.5g total fat (0g sat fat), 253mg sodium, 28.5g carbs, 3g fiber, 14g sugars, 6g protein

**Green Plan [SmartPoints](#)® value 2\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 2\***

**Purple Plan [SmartPoints](#)® value 2\***

**Prep:** 10 minutes    **Cook:** 10 minutes



Tagged: [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#)

### Ingredients

1 medium peach  
1/4 cup panko breadcrumbs  
1 packet natural no-calorie sweetener (like Truvia)  
1/4 tsp. cinnamon, or more for topping  
Dash salt  
1/4 cup (about 2 large) egg whites or fat-free liquid egg substitute  
1/4 tsp. vanilla extract  
Optional dips/toppings: natural light whipped topping, light vanilla yogurt

### Directions

Remove peach pit, and cut peach into half-moon slices, about 1/2-inch thick.

In a medium bowl, combine breadcrumbs, sweetener, cinnamon, and salt.

In another medium bowl, mix egg with vanilla extract. Add peach slices, and toss to coat.

One at a time, shake peach slices to remove excess egg, and lightly coat with breadcrumb mixture.

Spray [air fryer](#) basket with nonstick spray. Add peach slices in a single layer. (Save any remaining slices for a second batch.)

Set air fryer to 392 degrees. Cook until golden brown and crispy, 6 - 8 minutes.

MAKES 1 SERVING

**HG FYI:** Our air fryer's max temperature is 392 degrees. Depending on your air fryer model, you can set to 392 or 400 degrees.

**Oven alternative:** Preheat oven to 400 degrees. Bake peach slices on a baking sheet until golden brown, about 12 minutes, flipping halfway through.

[SmartPoints](#)® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.