



## 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

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



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### 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.

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