



Slow-Cooker Peach Dump Cake



1/6th of recipe: 202 calories, 3g total fat (1g sat. fat), 275mg sodium, 42g carbs, 2g fiber, 24.5g sugars, 1g protein

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Prep: 10 minutes **Cook:** 2 1/2 hours

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Ingredients

6 cups frozen sliced peaches (no sugar added), thawed and drained
1 1/2 tbsp. cornstarch
1 tbsp. [Truvia spoonable calorie-free sweetener](#) or 4 packets no-calorie sweetener
1/2 tsp. vanilla extract
1/2 tsp. cinnamon
1 3/4 cups moist-style yellow cake mix (about 1/2 box), or HG Alternative below
1/3 cup unsweetened applesauce
2 tbsp. light whipped butter or light buttery spread
Optional topping: natural light whipped topping (like the kind by [So Delicious](#) or [Truwhip](#))

Directions

In a slow cooker sprayed with nonstick spray (a [4-qt. slow cooker](#) is best), combine thawed/drained peaches, cornstarch, sweetener, vanilla extract, and 1/4 tsp. cinnamon. Mix well.

In a medium-large bowl, combine all remaining ingredients, including remaining 1/4 tsp. cinnamon. Stir until uniform and mostly smooth.

Drop batter by spoonfuls into the slow cooker. Spread to evenly cover peaches.

Cover and cook on high for 2 1/2 hours, or until topping is golden brown and firm.

Enjoy hot, warm, or chilled.

MAKES 6 SERVINGS

HG Alternative: If made with sugar-free cake mix (like [the kind by Pillsbury](#)) each serving will have 164 calories and 9.5g sugars (**SmartPoints® values***: 3 on **Green Plan**, 3 on **Blue Plan**, 3 on **Purple Plan**).

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