Fresh Peach Dessert Sauce

Jean Hamilton - Bolivar, TN Southern Living - 1987 Annual Recipes

Yield: 1 1/3 cups

3 tablespoons sugar 2 teaspoons cornstarch 1/2 cup water pinch ground nutmeg 2 large peaches, pared and sliced 1/4 teaspoon almond extract

In a small saucepan, combine the sugar, cornstarch, water and nutmeg, stirring until smooth.

Add the peaches. Cook over medium heat, stirring constantly, until the mixture boils. Boil for 1 minute.

Remove from the heat.

Stir in the almond extract.

Serve warm over pound cake.

Per Serving (excluding unknown items): 251 Calories; trace Fat (0.6% calories from fat); 1g Protein; 64g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Fruit; 2 1/2 Other Carbohydrates.

Desserts

Dar Canrina Mutritional Analysis

Calories (kcal): % Calories from Fat:	251 0.6%	Vitamin B6 (mg): Vitamin B12 (mcg):	trace 0mcg
% Calories from Carbohydrates:	97.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.1%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	trace	Folacin (mcg):	7mcg 2mg
Saturated Fat (g):	trace	Niacin (mg):	9
Monounsaturated Fat (g):	trace	Caffeine (mg): Alcohol (kcal):	0mg 2
Polyunsaturated Fat (g):	trace	% Pofuso:	n n%
Cholesterol (mg):	0mg		
Carbohydrate (g):	64g	Food Exchanges	
	4g		1/2

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	4mg	Vegetable:	0
Potassium (mg):	387mg	Fruit:	1 1/2
Calcium (mg):	13mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	2 1/2
Vitamin C (mg):	13mg		
Vitamin A (i.u.):	1049IU		
Vitamin A (r.e.):	106RE		

Nutrition Facts

Amount Per Serving				
Calories 251	Calories from Fat: 2			
	% Daily Values*			
Total Fat trace Saturated Fat trace Cholesterol Omg Sodium 4mg Total Carbohydrates 64g Dietary Fiber 4g Protein 1g	0% 0% 0% 0% 21% 16%			
Vitamin A Vitamin C Calcium Iron	21% 22% 1% 1%			

^{*} Percent Daily Values are based on a 2000 calorie diet.