

Peach Cranberry Casserole

Publix Aprons

Servings: 8

6 tablespoons unsalted butter

1 teaspoon zest of one orange (no white)

1/2 cup juice of one orange

5 (six cups) firm peaches, peeled and sliced into 1/4-inch slices

1/4 cup sugar

1 teaspoon apple pie spice

1/2 cup walnut pieces

2 cups cornbread stuffing

1 can (14 ounce) whole berry cranberry sauce

Bake Time: 35 minutes

Preheat the oven to 375 degrees.

In a bowl, combine the butter, sugar, orange zest, pie spice, walnuts and stuffing. Mix until blended.

Serve warm. In a medium bowl, whisk the cranberry sauce and orange juice until blended. Stir in the peaches and two cups of the stuffing mixture.

Place the mixture in a two-quart baking dish. Top with the remaining stuffing mixture.

Bake for 30 to 35 minutes or until the peaches are tender and the edges are bubbly. Let stand for 5 minutes.

Per Serving (excluding unknown items): 190 Calories; 13g Fat (61.0% calories from fat); 2g Protein; 17g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 229mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Fat; 1/2 Other Carbohydrates.