

# Peaches with Raspberry Sauce

Donna Pawlikowski

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

## **Servings: 4**

*1 package (10 ounce)  
frozen sweetened  
raspberries  
4 peaches, peeled and cut  
into halves  
2 teaspoons cornstarch  
5 teaspoons grated lemon  
peel  
whipped cream (optional)*

Remove the raspberries from the package and place into a one-quart container. Microwave on MEDIUM (50%) until the raspberries are thawed, 2 to 4 minutes, turning over every minute and gently breaking apart as soon as possible. Let stand for 5 minutes.

Place the peach halves in a rectangular 12x8 inch baking dish or 10-inch square casserole. Cover with plastic wrap. Microwave on HIGH (100%) until the peaches are heated through, 2 to 6 minutes (rearrange the peaches during cooking). Set aside.

Drain the raspberry juice into a small bowl. Blend in the cornstarch and lemon peel. Microwave on MEDIUM-HIGH (70%) until thick and bubbly, 2 to 4 minutes, stirring once or twice during cooking.

Place two peach halves in each of four individual dishes. Stir the raspberries gently into the sauce. Top each bowl of peaches with 1/4 of the raspberry mixture. Top with whipped cream, if desired.

Per Serving (excluding unknown items): 49 Calories; trace Fat (calories from fat); 1g Protein; Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Grain(Starch); Fruit.