

# PEACH DANISH

## Ingredients:

2 whole OROWHEAT Sandwich Thins (Multi Grain)  
1 medium size fresh peach  
2 Tbsp Sugar Free Orange or Apricot Marmalade  
1 Tbsp Sugar Free Syrup  
1/4 tsp cinnamon  
1/2 tsp prepared creamy frosting (I use Pillsbury reduced sugar mix)

SERVES 4

Preheat oven to 350

Seed peach and finely chop (with skin on) I use a veggie/fruit chopper  
Mix the marmalade, syrup & cinnamon together  
Pour the marmalade mixture over the peaches and mix together

Split the sandwich thins in halves and lay on baking sheet  
Spread the peach/marmalade mixture on the thins, using approx. 1 Tbsp per thin

Bake for 15 minutes on lower rack of oven

Remove from oven and allow to cool, then drizzle the 1/2 tsp frosting mix over top.

## NUTRITIONAL VALUES

CALORIES: 90  
FAT: 1.25g  
FIBER: 2.5g

WW POINTS: 1 per serving

Note: this is really simple to assemble and has great taste compared to a Fast Food Danish that comes in at 8 points.

From The kitchen of: CASA DON JUAN

Donald Prentice  
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