



## Apple Raisin Cobbler Pie

READY IN



45 min.

SERVINGS



8

CALORIES



1226 kcal

DESSERT

### Ingredients

- ☐ 2 cups peach pie filling
- ☐ 0.3 cup brown sugar packed
- ☐ 3 tablespoons butter melted
- ☐ 0.3 cup flour all-purpose
- ☐ 9 inch graham cracker crust prepared
- ☐ 0.3 teaspoon ground nutmeg
- ☐ 1 cup raisins
- ☐ 0.8 cup walnuts chopped

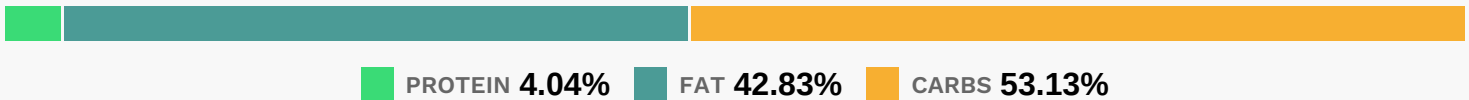
# Equipment

- ☐ bowl
- ☐ oven

# Directions

- ☐ Combine apple pie filling, raisins, and nutmeg in a bowl.
- ☐ Pour into crust.
- ☐ In another bowl, combine flour and brown sugar; cut in melted butter until mixture becomes crumbly. Stir in nuts.
- ☐ Sprinkle mixture over the top of the pie filling.
- ☐ Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until top has browned.

# Nutrition Facts



# Properties

Glycemic Index:34.22, Glycemic Load:10.68, Inflammation Score:-6, Nutrition Score:22.213043447422%

# Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg

# Nutrients (% of daily need)

Calories: 1225.75kcal (61.29%), Fat: 59.07g (90.88%), Saturated Fat: 12.99g (81.19%), Carbohydrates: 164.89g (54.96%), Net Carbohydrates: 158.54g (57.65%), Sugar: 49.77g (55.3%), Cholesterol: 11.29mg (3.76%), Sodium: 969.68mg (42.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.53g (25.06%), Manganese: 2.94mg (147.1%), Vitamin K: 42.67µg (40.64%), Folate: 145.41µg (36.35%), Copper: 0.7mg (34.98%), Iron: 6.23mg (34.59%), Vitamin B3: 6.82mg (34.11%), Vitamin B1: 0.46mg (30.54%), Vitamin B2: 0.49mg (28.87%), Phosphorus: 286.74mg (28.67%), Fiber: 6.35g (25.39%), Vitamin E: 3.76mg (25.09%), Zinc: 2.83mg (18.87%), Magnesium: 69.92mg (17.48%), Potassium: 456.83mg (13.05%), Vitamin B6: 0.25mg (12.66%), Selenium: 7.7µg (11%), Calcium: 81.52mg (8.15%), Vitamin B5: 0.47mg (4.74%), Vitamin A: 149.56IU (2.99%), Vitamin C: 2.13mg (2.58%)