



Apple-Raspberry Cobbler

READY IN



80 min.

SERVINGS



8

CALORIES



388 kcal

DESSERT

Ingredients

- ☐ 21 oz peach pie filling with more fruit canned
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- ☐ 1 tablespoon candied ginger finely chopped
- ☐ 14.1 oz pie crust dough refrigerated softened (2 Count)
- ☐ 2 teaspoons milk
- ☐ 1 tablespoon sugar

Equipment

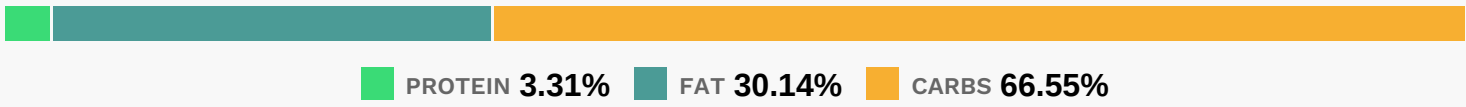
- ☐ oven

- ☐ cutting board
- ☐ glass baking pan

Directions

- ☐ Heat oven to 400°F. Into ungreased 8- or 9-inch square (2-quart) glass baking dish, spoon both pie fillings and ginger; stir gently to mix well.
- ☐ Remove pie crust from pouch; place flat on cutting board.
- ☐ Cut crust into 1/2-inch-wide strips.
- ☐ Place half of the strips, about 1/2 inch apart, on filling mixture. Weave a cross-strip through center by first folding back every other strip of the first layer of strips. Continue weaving cross-strips with second half of strips, folding back alternate strips before adding each cross-strip, until lattice is complete. Trim ends as needed.
- ☐ Brush crust with milk; sprinkle with sugar.
- ☐ Bake 40 to 50 minutes or until filling is bubbly and crust is golden brown. Cool at least 20 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:13.51, Glycemic Load:1.07, Inflammation Score:-1, Nutrition Score:4.622608670074%

Nutrients (% of daily need)

Calories: 387.72kcal (19.39%), Fat: 13.22g (20.34%), Saturated Fat: 4.1g (25.62%), Carbohydrates: 65.68g (21.89%), Net Carbohydrates: 62.94g (22.89%), Sugar: 23.04g (25.6%), Cholesterol: 0.15mg (0.05%), Sodium: 274.99mg (11.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.27g (6.54%), Manganese: 0.26mg (13.06%), Fiber: 2.74g (10.95%), Vitamin B1: 0.16mg (10.4%), Iron: 1.73mg (9.62%), Folate: 34.98µg (8.74%), Vitamin B3: 1.4mg (7.01%), Vitamin B2: 0.1mg (6.08%), Copper: 0.12mg (5.97%), Phosphorus: 47.66mg (4.77%), Selenium: 3.33µg (4.75%), Vitamin K: 4.4µg (4.19%), Potassium: 117.35mg (3.35%), Vitamin C: 2.53mg (3.07%), Vitamin B5: 0.27mg (2.7%), Magnesium: 10.62mg (2.66%), Vitamin B6: 0.05mg (2.48%), Vitamin E: 0.29mg (1.93%), Zinc: 0.29mg (1.93%), Calcium: 17mg (1.7%)