

Cherry Cobbler

 Gluten Free

READY IN



35 min.

SERVINGS



6

CALORIES



145 kcal

DESSERT

Ingredients

- 21 ounces cherry pie filling canned
- 0.3 cup milk
- 1 tablespoon sugar
- 1 tablespoon butter softened
- 1 cup frangelico

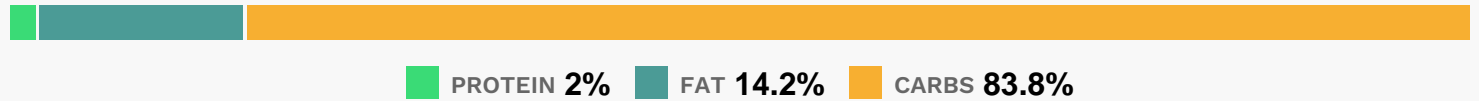
Equipment

- frying pan
- oven

Directions

- Spread pie filling in ungreased 1 1/2-quart casserole.
- Place in cold oven.
- Heat oven to 400°F; let heat 10 minutes.
- Remove pan from oven.
- While pie filling is heating, stir remaining ingredients until soft dough forms. Drop by 6 spoonfuls onto warm pie filling.
- Sprinkle with additional sugar if desired.
- Bake 18 to 20 minutes or until topping is light brown.

Nutrition Facts



Properties

Glycemic Index:18.02, Glycemic Load:1.58, Inflammation Score:-2, Nutrition Score:1.8530435030065%

Nutrients (% of daily need)

Calories: 144.68kcal (7.23%), Fat: 2.28g (3.51%), Saturated Fat: 0.6g (3.73%), Carbohydrates: 30.27g (10.09%), Net Carbohydrates: 29.67g (10.79%), Sugar: 2.48g (2.76%), Cholesterol: 1.22mg (0.41%), Sodium: 43.75mg (1.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.72g (1.44%), Vitamin A: 303.34IU (6.07%), Vitamin C: 3.58mg (4.34%), Copper: 0.08mg (3.98%), Potassium: 120.45mg (3.44%), Phosphorus: 25.69mg (2.57%), Calcium: 24.14mg (2.41%), Fiber: 0.6g (2.38%), Vitamin B6: 0.04mg (2.16%), Magnesium: 8.24mg (2.06%), Vitamin B1: 0.03mg (2.05%), Vitamin B2: 0.03mg (1.83%), Manganese: 0.03mg (1.51%), Iron: 0.24mg (1.33%), Vitamin B5: 0.1mg (1.02%)