

Cherry Cobbler

READY IN



55 min.

SERVINGS



12

CALORIES



346 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup butter cut in small pieces
- ☐ 3.8 cups cherry pie filling
- ☐ 1 package duncan hines classic decadent cake mix yellow

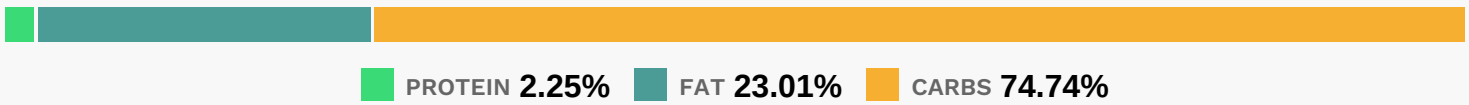
Equipment

- ☐ oven
- ☐ aluminum foil
- ☐ dutch oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line the inside of a Dutch oven with aluminum foil.
- ☐ Spread cherry pie filling in an even layer into the bottom of the Dutch oven.
- ☐ Sprinkle cake mix over the pie filling; top with a layer of brown sugar. Dot the top with butter pieces. Put lid on the Dutch oven.
- ☐ Bake in preheated oven until the top is golden brown, 45 to 90 minutes.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:4.6652173892311%

Nutrients (% of daily need)

Calories: 346.22kcal (17.31%), Fat: 8.92g (13.72%), Saturated Fat: 5.57g (34.83%), Carbohydrates: 65.2g (21.73%), Net Carbohydrates: 64.24g (23.36%), Sugar: 27.55g (30.61%), Cholesterol: 20.34mg (6.78%), Sodium: 390.34mg (16.97%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.96g (3.92%), Phosphorus: 147.29mg (14.73%), Calcium: 108.92mg (10.89%), Folate: 32.63µg (8.16%), Vitamin B1: 0.12mg (7.9%), Vitamin A: 387.93IU (7.76%), Vitamin B2: 0.11mg (6.74%), Iron: 1.14mg (6.34%), Vitamin B3: 1.11mg (5.57%), Manganese: 0.11mg (5.52%), Copper: 0.09mg (4.72%), Vitamin E: 0.62mg (4.11%), Fiber: 0.96g (3.84%), Vitamin C: 2.66mg (3.23%), Vitamin B6: 0.06mg (3.23%), Potassium: 112.34mg (3.21%), Magnesium: 10.5mg (2.62%), Selenium: 1.79µg (2.56%), Vitamin B5: 0.23mg (2.26%), Vitamin K: 1.91µg (1.82%), Zinc: 0.16mg (1.1%)