



## Cherry-Lime Cobbler with Vanilla Crème Fraîche Biscuits

 Vegetarian

READY IN



45 min.

SERVINGS



6

CALORIES



707 kcal

DESSERT

### Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 4 teaspoons cornstarch
- ☐ 1 cup crème fraîche sour
- ☐ 6 cups bing cherries dark fresh sweet whole pitted ()
- ☐ 0.5 cup brown sugar packed ()
- ☐ 1 tablespoon juice of lime fresh
- ☐ 0.3 teaspoon lime zest finely grated

- ☐ 1 tablespoon milk ()
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup sugar
- ☐ 1.8 cups unbleached all purpose flour
- ☐ 1.5 teaspoons vanilla paste pure
- ☐ 0.5 cup water

## Equipment

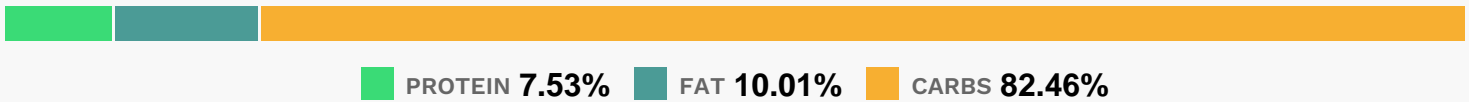
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ cookie cutter
- ☐ glass baking pan

## Directions

- ☐ Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 450°F. Stir brown sugar, cornstarch, and salt in large nonstick skillet; stir in 1/2 cup water. Stir over medium heat until sugar and cornstarch dissolve.
- ☐ Add cherries; bring to boil, scraping sides of skillet and stirring frequently. Reduce heat to medium-low; simmer until mixture thickens, about 2 minutes.
- ☐ Remove from heat. Stir in lime juice and lime peel.
- ☐ Transfer filling to 11x7x2-inch glass baking dish.
- ☐ Place dish on rimmed baking sheet.
- ☐ Whisk flour, 1/4 cup sugar, baking powder, and salt in medium bowl.
- ☐ Whisk crème fraîche, vanilla, and lime peel in small bowl.
- ☐ Add crème fraîche mixture to dry ingredients; stir with fork just until dough begins to come together. Turn dough out onto floured surface and knead just until dough holds together, about 6 turns. Gather dough into round; pat out to 1/2-inch thickness. Using 3-inch biscuit

- cutter or cookie cutter dipped in flour, cut out rounds. Gather dough scraps together; pat out to 1/2-inch thickness and cut out more dough rounds for a total of
- ☐ Transfer rounds to another rimmed baking sheet; brush tops lightly with milk, then sprinkle with remaining 1 tablespoon sugar.
  - ☐ Place cherries on baking sheet in bottom third of oven and biscuits in top third of oven.
  - ☐ Bake until cherries are bubbling and biscuits are golden, about 17 minutes.
  - ☐ Divide warm cherries among 6 bowls; top each with 1 biscuit and serve.

## Nutrition Facts



### Properties

Glycemic Index:38.68, Glycemic Load:6.37, Inflammation Score:-10, Nutrition Score:14.115652219109%

### Flavonoids

Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg, Eriodictyol: 0.05mg Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg, Hesperetin: 0.26mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 706.98kcal (35.35%), Fat: 7.9g (12.16%), Saturated Fat: 3.98g (24.84%), Carbohydrates: 146.53g (48.84%), Net Carbohydrates: 134.11g (48.77%), Sugar: 90.55g (100.61%), Cholesterol: 22.92mg (7.64%), Sodium: 348.32mg (15.14%), Alcohol: 0.34g (100%), Alcohol %: 0.17% (100%), Protein: 13.38g (26.76%), Vitamin A: 4547.92IU (90.96%), Fiber: 12.42g (49.68%), Calcium: 290.34mg (29.03%), Iron: 4.05mg (22.49%), Selenium: 14.14µg (20.2%), Vitamin B1: 0.3mg (19.73%), Folate: 69.46µg (17.36%), Vitamin B2: 0.25mg (14.76%), Manganese: 0.27mg (13.45%), Phosphorus: 116.18mg (11.62%), Vitamin B3: 2.22mg (11.09%), Magnesium: 14.91mg (3.73%), Copper: 0.07mg (3.71%), Potassium: 120.18mg (3.43%), Vitamin B5: 0.33mg (3.26%), Zinc: 0.4mg (2.7%), Vitamin B6: 0.04mg (2.1%), Vitamin E: 0.24mg (1.58%), Vitamin B12: 0.09µg (1.57%), Vitamin C: 1.12mg (1.36%)