



Cherry Pie in the Sky

READY IN



28 min.

SERVINGS



4

CALORIES



306 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter softened
- ☐ 8 slices sandwich bread white
- ☐ 0.3 cup cherry pie filling
- ☐ 3 ounces cream cheese sliced
- ☐ 2 tablespoons sugar

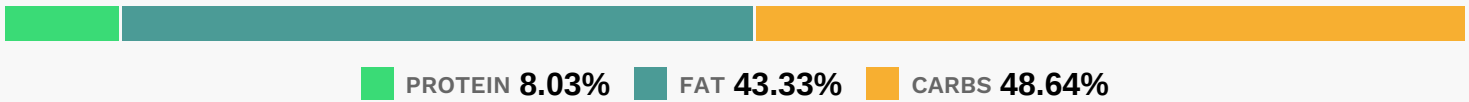
Equipment

- ☐ grill
- ☐ panini press

Directions

- ☐ Heat coals or gas grill for direct heat.
- ☐ Spread butter on 1 side of 2 slices of bread.
- ☐ Place 1 slice, butter side out, on sandwich press. Spoon one-fourth of the pie filling onto center of bread. Top with one-fourth of the cream cheese. Top with other slice of bread, butter side out. Close press; trim excess bread.
- ☐ Grill over campfire or on grill 4 to 6 inches from medium heat 15 to 18 minutes, turning once, until bread is golden brown and cream cheese is melted.
- ☐ Sprinkle with 1/2 teaspoon of the sugar. Repeat with remaining ingredients.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:42.97, Glycemic Load:22.04, Inflammation Score:-5, Nutrition Score:7.1856522456459%

Nutrients (% of daily need)

Calories: 305.52kcal (15.28%), Fat: 14.78g (22.73%), Saturated Fat: 5.88g (36.74%), Carbohydrates: 37.33g (12.44%), Net Carbohydrates: 36.06g (13.11%), Sugar: 9.46g (10.51%), Cholesterol: 21.47mg (7.16%), Sodium: 374.88mg (16.3%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.16g (12.32%), Selenium: 13.54µg (19.35%), Vitamin B1: 0.26mg (17.6%), Manganese: 0.3mg (15.22%), Folate: 58.27µg (14.57%), Calcium: 130.45mg (13.05%), Vitamin B3: 2.43mg (12.14%), Vitamin A: 576.86IU (11.54%), Vitamin B2: 0.18mg (10.34%), Iron: 1.75mg (9.74%), Phosphorus: 83.82mg (8.38%), Fiber: 1.27g (5.07%), Magnesium: 17mg (4.25%), Copper: 0.08mg (4.1%), Vitamin B5: 0.41mg (4.07%), Zinc: 0.56mg (3.71%), Vitamin E: 0.51mg (3.4%), Vitamin B6: 0.07mg (3.29%), Potassium: 110.33mg (3.15%)