



Chocolate-Cherry Cobbler

 Vegetarian

READY IN



75 min.

SERVINGS



8

CALORIES



407 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup buttermilk
- ☐ 2.5 lb cherries fresh pitted
- ☐ 1 tablespoon cornstarch
- ☐ 2 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 teaspoon salt

- ☐ 1.3 cups sugar divided
- ☐ 0.3 cup cocoa unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 teaspoons vinegar white

Equipment

- ☐ oven
- ☐ wire rack
- ☐ baking pan
- ☐ hand mixer
- ☐ measuring cup

Directions

- ☐ Preheat oven to 350
- ☐ Stir together cornstarch and 1/2 cup sugar. Toss cherries with cornstarch mixture, and spoon into a lightly greased 11- x 7-inch baking dish.
- ☐ Beat butter at medium speed with an electric mixer until fluffy; gradually add remaining 3/4 cup sugar, beating well.
- ☐ Add eggs, 1 at a time, beating just until blended after each addition. Stir in vanilla until blended.
- ☐ Combine flour, cocoa, and salt. Stir together buttermilk, vinegar, and baking soda in a 2-cup liquid measuring cup. (
- ☐ Mixture will bubble.)
- ☐ Add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Spoon batter over cherry mixture.
- ☐ Bake at 350 for 45 to 50 minutes or until a wooden pick inserted in center of cake topping comes out clean. Cool on a wire rack 10 minutes.
- ☐ For a Chocolate-Cherry Cobbler sundae, top scoops of Chocolate-Cherry Cobbler with vanilla ice cream, Hot Fudge Sauce, sweetened whipped cream, and fresh cherries (with stems).

Nutrition Facts



PROTEIN 5.46% **FAT 29.75%** **CARBS 64.79%**

Properties

Glycemic Index:37.26, Glycemic Load:35.01, Inflammation Score:-6, Nutrition Score:8.7439130803813%

Flavonoids

Cyanidin: 42.82mg, Cyanidin: 42.82mg, Cyanidin: 42.82mg, Cyanidin: 42.82mg Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg, Pelargonidin: 0.38mg Peonidin: 2.13mg, Peonidin: 2.13mg, Peonidin: 2.13mg, Peonidin: 2.13mg Catechin: 7.92mg, Catechin: 7.92mg, Catechin: 7.92mg, Catechin: 7.92mg Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg, Epigallocatechin: 0.48mg Epicatechin: 12.37mg, Epicatechin: 12.37mg, Epicatechin: 12.37mg, Epicatechin: 12.37mg Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg, Kaempferol: 0.34mg Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg, Myricetin: 0.07mg Quercetin: 3.51mg, Quercetin: 3.51mg, Quercetin: 3.51mg, Quercetin: 3.51mg

Nutrients (% of daily need)

Calories: 406.93kcal (20.35%), Fat: 14.1g (21.69%), Saturated Fat: 8.26g (51.65%), Carbohydrates: 69.09g (23.03%), Net Carbohydrates: 64.69g (23.52%), Sugar: 50.27g (55.86%), Cholesterol: 78.65mg (26.22%), Sodium: 267.14mg (11.61%), Alcohol: 0.17g (100%), Alcohol %: 0.09% (100%), Caffeine: 6.18mg (2.06%), Protein: 5.82g (11.65%), Fiber: 4.4g (17.61%), Manganese: 0.32mg (15.83%), Selenium: 10.44µg (14.91%), Vitamin B2: 0.22mg (13.21%), Vitamin C: 9.92mg (12.03%), Potassium: 414.58mg (11.85%), Vitamin B1: 0.18mg (11.72%), Copper: 0.23mg (11.27%), Vitamin A: 537.51IU (10.75%), Phosphorus: 107.47mg (10.75%), Folate: 42.17µg (10.54%), Iron: 1.86mg (10.32%), Magnesium: 35.83mg (8.96%), Vitamin B5: 0.62mg (6.22%), Vitamin B3: 1.23mg (6.15%), Vitamin B6: 0.11mg (5.34%), Calcium: 52.35mg (5.24%), Zinc: 0.63mg (4.18%), Vitamin K: 4.17µg (3.97%), Vitamin E: 0.58mg (3.88%), Vitamin B12: 0.2µg (3.41%), Vitamin D: 0.44µg (2.97%)