



Chocolate-Cherry Crisp



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



9

CALORIES



242 kcal

DESSERT

Ingredients

- ☐ 21 oz cherry pie filling canned
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup oats
- ☐ 0.3 cup butter firm
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 cup frangelico

Equipment

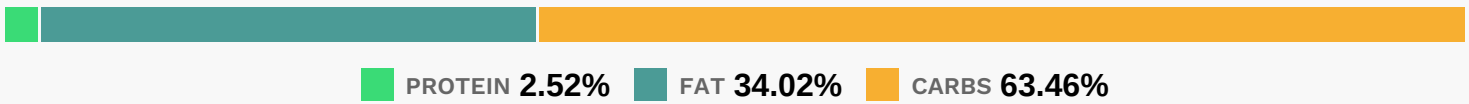
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ blender

Directions

- ☐ Heat oven to 350°F. In ungreased 8-inch square pan, spread pie filling.
- ☐ In medium bowl, mix Bisquick mix, brown sugar and oats.
- ☐ Cut in butter, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until crumbly. Stir in chocolate chips. Spoon evenly over pie filling.
- ☐ Bake 30 to 35 minutes or until very bubbly around edges.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:7.22, Glycemic Load:1.72, Inflammation Score:-4, Nutrition Score:4.0165217894575%

Nutrients (% of daily need)

Calories: 242.46kcal (12.12%), Fat: 9.26g (14.25%), Saturated Fat: 3.32g (20.74%), Carbohydrates: 38.88g (12.96%), Net Carbohydrates: 37.26g (13.55%), Sugar: 15.59g (17.32%), Cholesterol: 0.6mg (0.2%), Sodium: 75.93mg (3.3%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.6mg (2.87%), Protein: 1.55g (3.09%), Manganese: 0.35mg (17.69%), Copper: 0.2mg (10.01%), Magnesium: 35.68mg (8.92%), Vitamin A: 366.15IU (7.32%), Fiber: 1.62g (6.48%), Iron: 1.09mg (6.04%), Phosphorus: 58.49mg (5.85%), Potassium: 161.19mg (4.61%), Selenium: 2.78µg (3.98%), Vitamin B1: 0.04mg (2.98%), Zinc: 0.45mg (2.97%), Vitamin C: 2.39mg (2.9%), Calcium: 27.63mg (2.76%), Vitamin E: 0.29mg (1.91%), Vitamin B6: 0.04mg (1.9%), Vitamin B2: 0.02mg (1.37%), Vitamin B5: 0.13mg (1.25%), Vitamin B3: 0.23mg (1.14%), Folate: 4.27µg (1.07%)