



Chocolate Chip-Cherry Cobbler

 Gluten Free

READY IN



50 min.

SERVINGS



6

CALORIES



268 kcal

DESSERT

Ingredients

- ☐ 21 oz cherry pie filling canned
- ☐ 2 tablespoons orange juice
- ☐ 0.5 teaspoon almond extract
- ☐ 0.5 cup whipping cream
- ☐ 1 tablespoon sugar
- ☐ 1 tablespoon butter softened
- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 0.5 teaspoon sugar

☐ 1.5 cups frangelico

Equipment

☐ bowl

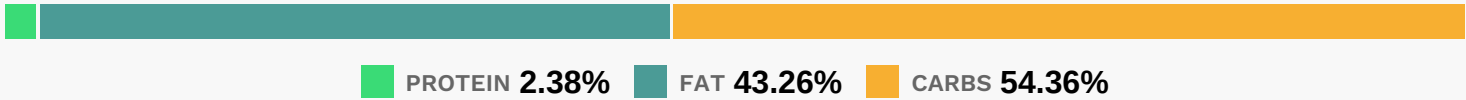
☐ oven

☐ microwave

Directions

- ☐ Heat oven to 350°F. In 1 1/2-quart casserole, mix pie filling, orange juice and almond extract. Microwave uncovered on High about 4 minutes or until bubbly around edge; stir.
- ☐ In medium bowl, mix remaining ingredients except 1/2 teaspoon sugar with spoon until stiff dough forms. Drop dough by 6 spoonfuls (about 1/4 cup each) onto warm pie filling.
- ☐ Sprinkle 1/2 teaspoon sugar over dough.
- ☐ Bake 30 to 35 minutes or until topping is golden brown.
- ☐ Serve warm.

Nutrition Facts



Properties

Glycemic Index:32.03, Glycemic Load:1.93, Inflammation Score:-4, Nutrition Score:4.0813043117523%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.68mg, Hesperetin: 0.68mg, Hesperetin: 0.68mg, Hesperetin: 0.68mg Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg, Naringenin: 0.12mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 267.89kcal (13.39%), Fat: 12.9g (19.85%), Saturated Fat: 7.14g (44.64%), Carbohydrates: 36.49g (12.16%), Net Carbohydrates: 35.09g (12.76%), Sugar: 7.04g (7.83%), Cholesterol: 23mg (7.67%), Sodium: 46.31mg (2.01%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Caffeine: 8.48mg (2.83%), Protein: 1.59g (3.19%), Vitamin A: 594.68IU (11.89%), Copper: 0.21mg (10.37%), Manganese: 0.16mg (8.11%), Vitamin C: 6.53mg (7.91%), Magnesium: 26.42mg (6.6%), Fiber: 1.4g (5.58%), Potassium: 191.77mg (5.48%), Phosphorus: 53.54mg (5.35%), Iron: 0.89mg (4.97%), Vitamin B2: 0.06mg (3.61%), Calcium: 31.5mg (3.15%), Selenium: 1.84µg (2.63%), Vitamin B1: 0.04mg (2.49%),

Vitamin B6: 0.05mg (2.48%), Zinc: 0.36mg (2.41%), Vitamin D: 0.32µg (2.12%), Vitamin E: 0.32mg (2.1%), Folate: 6.49µg (1.62%), Vitamin B5: 0.16mg (1.56%), Vitamin B3: 0.26mg (1.29%), Vitamin K: 1.35µg (1.29%)