



Drop-Biscuit Pear and Dried Cherry Cobbler

READY IN



45 min.

SERVINGS



8

CALORIES



654 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 3 pounds bosc pear cored peeled cut into 1/2" pieces
- ☐ 1 cup cherries dried
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon ground cinnamon
- ☐ 1 pinch ground cloves
- ☐ 1 teaspoon kosher salt
- ☐ 2 tablespoons juice of lemon fresh
- ☐ 0.7 cup brown sugar light packed ()

- ☐ 0.8 cup sugar
- ☐ 0.8 cup butter unsalted chilled cut into pieces ()
- ☐ 8 servings whipped cream (for serving)

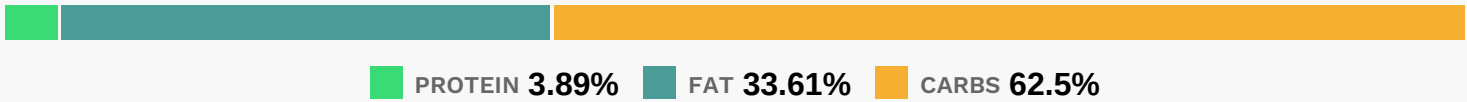
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Preheat oven to 400°F. Tosspears, cherries, sugar, flour, lemon juice,cinnamon, salt, and cloves in a large bowl.
- ☐ Transfer to a 13x9" baking dish.
- ☐ Whisk flour, bakingpowder, salt, and 3/4 cup sugar in a mediumbowl. Rub in butter with your fingers until acoarse meal forms. Gradually mix in 1/3 cuphot water until a soft wet dough forms (a fewlumps are okay). Drop clumps of dough overfilling; sprinkle with remaining 2 tablespoons sugar.
- ☐ Bake until filling is bubbling and top isgolden brown and cooked through, 40–45minutes; let cool.
- ☐ Serve with ice cream.

Nutrition Facts



Properties

Glycemic Index:45.23, Glycemic Load:47.91, Inflammation Score:-7, Nutrition Score:12.37391296677%

Flavonoids

Cyanidin: 8.72mg, Cyanidin: 8.72mg, Cyanidin: 8.72mg, Cyanidin: 8.72mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg Catechin: 1.21mg, Catechin: 1.21mg, Catechin: 1.21mg, Catechin: 1.21mg Epigallocatechin: 1.06mg,

Epigallocatechin: 1.06mg, Epigallocatechin: 1.06mg, Epigallocatechin: 1.06mg Epicatechin: 7.26mg, Epicatechin: 7.26mg, Epicatechin: 7.26mg, Epicatechin: 7.26mg Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg Epigallocatechin 3–gallate: 0.29mg, Epigallocatechin 3–gallate: 0.29mg, Epigallocatechin 3–gallate: 0.29mg, Epigallocatechin 3–gallate: 0.29mg Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Isorhamnetin: 0.52mg, Isorhamnetin: 0.52mg, Isorhamnetin: 0.52mg, Isorhamnetin: 0.52mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg

Nutrients (% of daily need)

Calories: 654.18kcal (32.71%), Fat: 25.17g (38.73%), Saturated Fat: 15.51g (96.92%), Carbohydrates: 105.3g (35.1%), Net Carbohydrates: 98.31g (35.75%), Sugar: 69.47g (77.19%), Cholesterol: 74.79mg (24.93%), Sodium: 459.55mg (19.98%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 6.55g (13.11%), Fiber: 6.99g (27.97%), Vitamin B2: 0.37mg (22.01%), Vitamin B1: 0.3mg (19.96%), Calcium: 187.1mg (18.71%), Folate: 74.66µg (18.67%), Selenium: 12.51µg (17.87%), Vitamin A: 863.67IU (17.27%), Manganese: 0.35mg (17.26%), Phosphorus: 155.19mg (15.52%), Vitamin C: 10.37mg (12.57%), Potassium: 434.77mg (12.42%), Iron: 2.14mg (11.91%), Vitamin B3: 2.26mg (11.28%), Copper: 0.22mg (11.23%), Vitamin K: 9.67µg (9.2%), Magnesium: 32.57mg (8.14%), Vitamin B5: 0.69mg (6.91%), Vitamin E: 0.93mg (6.23%), Zinc: 0.89mg (5.91%), Vitamin B6: 0.11mg (5.66%), Vitamin B12: 0.29µg (4.89%), Vitamin D: 0.45µg (3.01%)