



Gluten-Free Cherry Cobbler Muffins

 Vegetarian  Gluten Free

READY IN



35 min.

SERVINGS



24

CALORIES



98 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 0.5 teaspoon almond extract
- 1 teaspoon double-acting baking powder gluten-free
- 0.3 cup brown sugar
- 2 tablespoons butter cold cut into pieces
- 2 cups cherries fresh pitted chopped (including any juice from chopping)
- 1 eggs beaten
- 2 cups baking flour gluten-free all-purpose
- 1 cup milk

- 0.3 cup rolled oats gluten-free
- 0.5 teaspoon vanilla extract
- 0.3 cup vegetable oil
- 0.3 cup sugar white

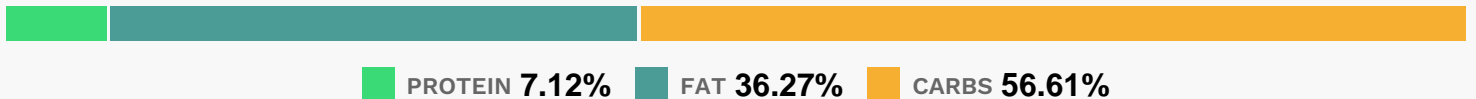
Equipment

- bowl
- oven
- whisk
- toothpicks
- muffin liners

Directions

- Preheat oven to 375 degrees F (190 degrees C). Line 24 muffin cups with paper liners.
- Mix flour, 1/2 cup sugar, and baking powder in a large bowl.
- Whisk milk, vegetable oil, egg, vanilla extract, and almond extract together in a separate bowl. Make a well in the center of the flour mixture; pour in milk mixture. Stir until batter is just blended and slightly lumpy; gently fold in cherries and cherry juice. Fill muffin cups 2/3 full with batter.
- Mix oats, brown sugar, 1/4 cup white sugar, and butter together in a bowl until crumbly; sprinkle oat mixture over batter.
- Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean, about 20 minutes.

Nutrition Facts



Properties

Glycemic Index:13, Glycemic Load:2.22, Inflammation Score:-1, Nutrition Score:1.6056521658016%

Flavonoids

Cyanidin: 3.47mg, Cyanidin: 3.47mg, Cyanidin: 3.47mg, Cyanidin: 3.47mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 0.17mg, Peonidin: 0.17mg, Peonidin: 0.17mg, Peonidin: 0.17mg Catechin: 0.5mg, Catechin: 0.5mg, Catechin: 0.5mg, Catechin: 0.5mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg, Quercetin: 0.26mg

Nutrients (% of daily need)

Calories: 98.22kcal (4.91%), Fat: 4.14g (6.37%), Saturated Fat: 1.21g (7.54%), Carbohydrates: 14.54g (4.85%), Net Carbohydrates: 13.2g (4.8%), Sugar: 6.64g (7.38%), Cholesterol: 10.55mg (3.52%), Sodium: 32.36mg (1.41%), Alcohol: 0.06g (100%), Alcohol %: 0.17% (100%), Protein: 1.83g (3.66%), Fiber: 1.35g (5.39%), Vitamin K: 4.55µg (4.34%), Calcium: 34.14mg (3.41%), Iron: 0.51mg (2.83%), Phosphorus: 23.81mg (2.38%), Manganese: 0.04mg (2.08%), Vitamin B2: 0.03mg (1.67%), Vitamin E: 0.25mg (1.66%), Selenium: 1.05µg (1.5%), Potassium: 50.02mg (1.43%), Vitamin A: 62.88IU (1.26%), Vitamin B12: 0.07µg (1.22%), Magnesium: 4.17mg (1.04%), Vitamin B5: 0.1mg (1.03%)