



Gluten-Free Chocolate Chip Cherry Cobbler

 Gluten Free

READY IN



55 min.

SERVINGS



6

CALORIES



360 kcal

DESSERT

Ingredients

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

1 cup frangelico gluten free

Equipment

bowl

oven

microwave

Directions

Heat oven to 350°F. In ungreased 1 1/2-quart casserole, mix fruit mixture ingredients. Microwave uncovered on High about 4 minutes or until bubbly around edge; stir.

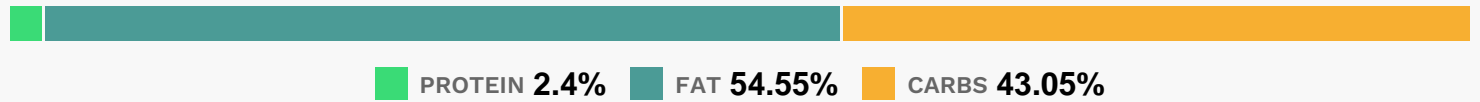
In medium bowl, mix all topping ingredients except 1/2 teaspoon sugar with spoon until stiff dough forms. Drop dough by 6 spoonfuls (about 1/4 cup each) onto warm fruit mixture.

Sprinkle 1/2 teaspoon sugar over dough.

Bake 35 to 40 minutes or until topping is golden brown.

Serve warm.

Nutrition Facts



Properties

Glycemic Index:40.36, Glycemic Load:3.33, Inflammation Score:-6, Nutrition Score:4.9699999664141%

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: 359.7kcal (17.99%), Fat: 21.98g (33.81%), Saturated Fat: 13.71g (85.71%), Carbohydrates: 39.03g (13.01%), Net Carbohydrates: 37.63g (13.68%), Sugar: 9.62g (10.69%), Cholesterol: 55.45mg (18.48%), Sodium: 59.69mg (2.6%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 8.48mg (2.83%), Protein: 2.18g (4.35%), Vitamin A: 919.39IU (18.39%), Copper: 0.21mg (10.49%), Manganese: 0.16mg (8.13%), Vitamin C: 6.64mg (8.05%), Magnesium: 27.83mg (6.96%), Phosphorus: 65.62mg (6.56%), Potassium: 210.8mg (6.02%), Vitamin B2: 0.1mg (5.87%), Fiber: 1.4g (5.58%), Iron: 0.92mg (5.09%), Calcium: 45.03mg (4.5%), Vitamin D: 0.63µg (4.23%), Selenium: 2.49µg (3.56%),

Vitamin E: 0.53mg (3.56%), Vitamin B6: 0.06mg (2.82%), Zinc: 0.41mg (2.76%), Vitamin B1: 0.04mg (2.75%), Vitamin K: 2.31µg (2.2%), Vitamin B5: 0.21mg (2.09%), Folate: 7.4µg (1.85%), Vitamin B12: 0.09µg (1.49%), Vitamin B3: 0.27mg (1.36%)