



How to Make Peach Cobbler

READY IN



50 min.

SERVINGS



8

CALORIES



1211 kcal

Ingredients

- ☐ 4 eggs
- ☐ 0.1 teaspoon ground nutmeg
- ☐ 2 cups half-and-half cream
- ☐ 4 ounces jarlsberg cheese shredded
- ☐ 0.1 teaspoon salt
- ☐ 2 ounces mozzarella cheese shredded
- ☐ 9 inch unbaked pie shell
- ☐ 0.3 teaspoon pepper white

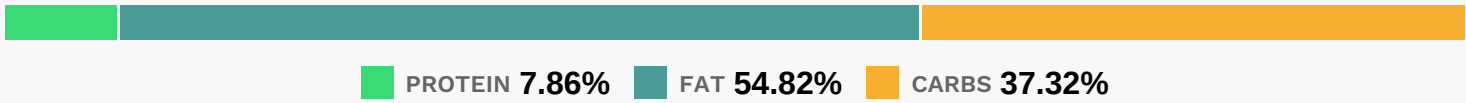
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 425 degrees F (220 degrees C).
- ☐ In a large bowl, whisk together eggs and half-and-half. Season with salt, white pepper and nutmeg.
- ☐ Place shredded Jarlsberg and mozzarella in the pie shell.
- ☐ Pour egg mixture over cheese.
- ☐ Bake in preheated oven for 15 minutes. Reduce heat to 350 degrees F (175 degrees C), and bake for 25 minutes, or until crust is golden and filling is set. Allow to set 5 to 10 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:12.13, Glycemic Load:0.05, Inflammation Score:-6, Nutrition Score:20.032608682695%

Nutrients (% of daily need)

Calories: 1211.18kcal (60.56%), Fat: 73.35g (112.85%), Saturated Fat: 26.77g (167.32%), Carbohydrates: 112.37g (37.46%), Net Carbohydrates: 106.72g (38.81%), Sugar: 2.66g (2.96%), Cholesterol: 118.74mg (39.58%), Sodium: 1160.3mg (50.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 23.65g (47.3%), Manganese: 1.01mg (50.35%), Vitamin B1: 0.65mg (43.2%), Folate: 170.18µg (42.55%), Vitamin B2: 0.62mg (36.5%), Iron: 6.31mg (35.04%), Selenium: 22.72µg (32.46%), Vitamin B3: 6.17mg (30.83%), Phosphorus: 288.3mg (28.83%), Calcium: 257.05mg (25.7%), Fiber: 5.65g (22.59%), Vitamin K: 17.44µg (16.61%), Vitamin B5: 1.43mg (14.33%), Zinc: 1.74mg (11.6%), Magnesium: 43.97mg (10.99%), Vitamin A: 484.41IU (9.69%), Copper: 0.19mg (9.59%), Potassium: 334.02mg (9.54%), Vitamin E: 1.43mg (9.54%), Vitamin B6: 0.18mg (9.14%), Vitamin B12: 0.47µg (7.87%), Vitamin D: 0.47µg (3.12%)