



Mom's Blueberry Cobbler

READY IN



45 min.

SERVINGS



8

CALORIES



529 kcal

DESSERT

Ingredients

- ☐ 16 oz grands flaky refrigerator biscuits refrigerated divided quartered
- ☐ 21 oz blueberry filling divided canned
- ☐ 0.3 cup brown sugar packed
- ☐ 0.3 cup butter melted
- ☐ 0.5 teaspoon cinnamon

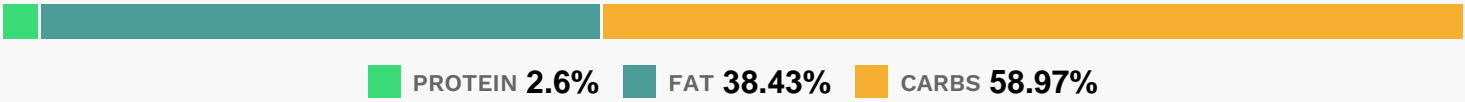
Equipment

- ☐ bowl
- ☐ slow cooker

Directions

- ☐ Layer one tube of biscuits in a slow cooker that has been sprayed with non-stick vegetable spray. In a small bowl, mix together brown sugar, cinnamon and butter just until combined; sprinkle half of mixture over biscuits.
- ☐ Spread half of pie filling over top.
- ☐ Layer with remaining biscuits; sprinkle with remaining brown sugar mixture and top with remaining pie filling.
- ☐ Cover and cook on high setting for 2 1/2 to 3 hours, until biscuits are golden.

Nutrition Facts



Properties

Glycemic Index:14.88, Glycemic Load:22.68, Inflammation Score:-3, Nutrition Score:6.9639130740062%

Nutrients (% of daily need)

Calories: 529.09kcal (26.45%), Fat: 22.68g (34.89%), Saturated Fat: 9.45g (59.09%), Carbohydrates: 78.31g (26.1%), Net Carbohydrates: 75.58g (27.48%), Sugar: 49.28g (54.75%), Cholesterol: 20.34mg (6.78%), Sodium: 272.47mg (11.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.45g (6.89%), Manganese: 0.43mg (21.52%), Vitamin B1: 0.22mg (14.52%), Iron: 2.36mg (13.12%), Vitamin B2: 0.21mg (12.15%), Vitamin E: 1.78mg (11.85%), Folate: 47.05µg (11.76%), Fiber: 2.74g (10.95%), Vitamin B3: 1.94mg (9.72%), Vitamin K: 9.84µg (9.37%), Copper: 0.14mg (6.96%), Vitamin A: 301.87IU (6.04%), Selenium: 4.02µg (5.74%), Phosphorus: 49.07mg (4.91%), Potassium: 150.48mg (4.3%), Magnesium: 16.47mg (4.12%), Calcium: 38.59mg (3.86%), Vitamin B6: 0.07mg (3.3%), Vitamin B5: 0.26mg (2.63%), Zinc: 0.37mg (2.44%)