



Oozing Cherry Pies

READY IN



45 min.

SERVINGS



10

CALORIES



224 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 1 angel food cake sliced
- 10 servings butter softened
- 21 oz cherry pie filling canned
- 10 servings powdered sugar

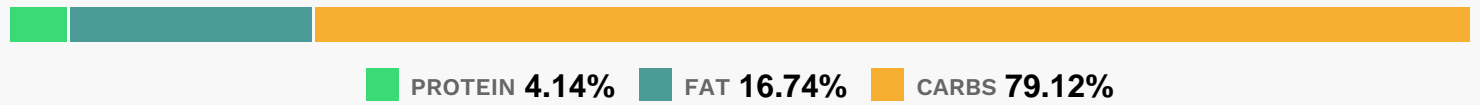
Equipment

- bowl
- grill

Directions

- Combine pie filling and extract in small bowl; set aside.
- Spread cake slices lightly on one side with butter.
- Place one cake slice buttered-side down in a cast-iron pie iron; top with one to 2 tablespoons pie filling mixture and a second cake slice, buttered-side up. Close pie iron; cook over a grill or campfire for 4 to 6 minutes, or until toasted and heated through.
- Sprinkle pie with powdered sugar; repeat with remaining cake slices and pie filling mixture.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.3926086736762%

Nutrients (% of daily need)

Calories: 223.97kcal (11.2%), Fat: 4.2g (6.46%), Saturated Fat: 2.6g (16.22%), Carbohydrates: 44.67g (14.89%), Net Carbohydrates: 44.24g (16.09%), Sugar: 18.25g (20.28%), Cholesterol: 10.75mg (3.58%), Sodium: 216.8mg (9.43%), Alcohol: 0.14g (100%), Alcohol %: 0.16% (100%), Protein: 2.34g (4.67%), Phosphorus: 89.03mg (8.9%), Selenium: 5.54µg (7.91%), Vitamin A: 246.99IU (4.94%), Vitamin B2: 0.08mg (4.41%), Calcium: 36.43mg (3.64%), Copper: 0.07mg (3.58%), Potassium: 110.36mg (3.15%), Vitamin B1: 0.04mg (2.69%), Vitamin C: 2.14mg (2.6%), Manganese: 0.04mg (2.03%), Magnesium: 7.04mg (1.76%), Folate: 6.95µg (1.74%), Fiber: 0.43g (1.7%), Iron: 0.23mg (1.26%), Vitamin B6: 0.02mg (1.2%)