



Skillet Cherry Cobbler

READY IN



80 min.

SERVINGS



8

CALORIES



376 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 cup butter
- ☐ 1 cup cherries dark sweet frozen thawed
- ☐ 21 oz cherry pie filling canned
- ☐ 0.8 cup evaporated milk (from 12-oz can)
- ☐ 0.5 cup sugar
- ☐ 1.5 cup baking mix original bisquick®

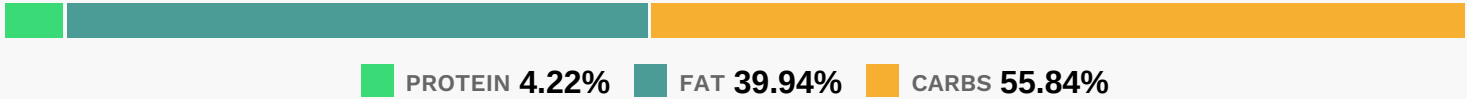
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ toothpicks
- ☐ glass baking pan

Directions

- ☐ Heat oven to 350°F. Spray 11x7-inch (2-quart) glass baking dish or shallow 2-quart casserole with cooking spray. In large bowl, stir topping ingredients until smooth; set aside.
- ☐ In 2-quart saucepan, melt butter over medium heat. Stir in remaining fruit mixture ingredients. Cook about 2 minutes, stirring frequently, until mixture is hot. Spoon fruit mixture into dish.
- ☐ Pour topping evenly over fruit.
- ☐ Bake 45 to 50 minutes or until golden brown and toothpick inserted in center comes out clean. Cool about 20 minutes before serving.
- ☐ Serve warm with whipped topping or ice cream.

Nutrition Facts



Properties

Glycemic Index:11.51, Glycemic Load:9.25, Inflammation Score:-5, Nutrition Score:6.2195652062478%

Flavonoids

Cyanidin: 5.21mg, Cyanidin: 5.21mg, Cyanidin: 5.21mg, Cyanidin: 5.21mg Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg, Pelargonidin: 0.05mg Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg, Peonidin: 0.26mg Catechin: 0.75mg, Catechin: 0.75mg, Catechin: 0.75mg, Catechin: 0.75mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.86mg, Epicatechin: 0.86mg, Epicatechin: 0.86mg, Epicatechin: 0.86mg 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: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg, Quercetin: 0.4mg

Nutrients (% of daily need)

Calories: 376.21kcal (18.81%), Fat: 16.8g (25.84%), Saturated Fat: 4.37g (27.29%), Carbohydrates: 52.85g (17.62%), Net Carbohydrates: 51.57g (18.75%), Sugar: 19.74g (21.93%), Cholesterol: 7.3mg (2.43%), Sodium: 459.5mg (19.98%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 3.99g (7.99%), Phosphorus: 197.66mg (19.77%), Vitamin A: 728.45IU (14.57%), Vitamin B2: 0.2mg (11.69%), Calcium: 116.8mg (11.68%), Vitamin B1: 0.17mg (11.01%), Folate: 33.82µg (8.46%), Potassium: 231.64mg (6.62%), Vitamin B3: 1.2mg (6.02%), Manganese: 0.11mg (5.7%), Copper: 0.11mg (5.48%), Vitamin C: 4.43mg (5.37%), Fiber: 1.28g (5.13%), Iron: 0.92mg (5.09%), Magnesium: 18.89mg (4.72%), Vitamin B5: 0.44mg (4.43%), Selenium: 2.6µg (3.72%), Vitamin E: 0.52mg (3.46%), Vitamin B6: 0.07mg (3.32%), Zinc: 0.37mg (2.45%), Vitamin B12: 0.14µg (2.33%), Vitamin K: 1.97µg (1.87%)