



Slow Cooker Cherry Cobbler

READY IN



135 min.

SERVINGS



6

CALORIES



304 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.3 cup butter melted
- ☐ 21 ounce cherry pie filling canned
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

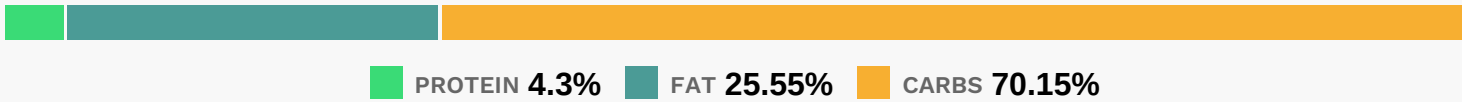
Equipment

- ☐ bowl
- ☐ toothpicks
- ☐ slow cooker

Directions

- ☐ Coat the inside of your slow cooker with cooking spray.
- ☐ Pour in the cherry pie filling. In a medium bowl, stir together the flour, sugar, baking powder, and salt. Make a well in the center, and pour in the melted butter, milk, and vanilla.
- ☐ Mix until well blended.
- ☐ Spread evenly over the cherry pie filling. Cover, and cook on High for 1 1/2 to 2 hours, or until a toothpick inserted into the topping comes out clean.

Nutrition Facts



Properties

Glycemic Index:54.18, Glycemic Load:17.94, Inflammation Score:-4, Nutrition Score:5.6930434600167%

Nutrients (% of daily need)

Calories: 303.53kcal (15.18%), Fat: 8.62g (13.26%), Saturated Fat: 5.29g (33.06%), Carbohydrates: 53.25g (17.75%), Net Carbohydrates: 52.1g (18.94%), Sugar: 9.4g (10.44%), Cholesterol: 22.78mg (7.59%), Sodium: 289.83mg (12.6%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Protein: 3.27g (6.53%), Vitamin B1: 0.2mg (13.35%), Selenium: 7.99µg (11.42%), Folate: 42.38µg (10.59%), Calcium: 100.26mg (10.03%), Vitamin A: 472.71IU (9.45%), Vitamin B2: 0.15mg (8.94%), Manganese: 0.17mg (8.71%), Phosphorus: 82.12mg (8.21%), Iron: 1.32mg (7.35%), Vitamin B3: 1.4mg (6.98%), Copper: 0.11mg (5.53%), Fiber: 1.16g (4.64%), Potassium: 160.13mg (4.58%), Vitamin C: 3.57mg (4.33%), Magnesium: 14.47mg (3.62%), Vitamin B6: 0.06mg (2.93%), Vitamin B5: 0.24mg (2.4%), Vitamin B12: 0.13µg (2.1%), Zinc: 0.29mg (1.93%), Vitamin E: 0.24mg (1.61%), Vitamin D: 0.22µg (1.49%)