






 **9%**
HEALTH SCORE

Strawberry and Nutella Cobbler

 Vegetarian  Popular

READY IN

45 min.

SERVINGS

3

CALORIES

615 kcal

DESSERT

Ingredients

- 1.5 tsp double-acting baking powder
- 2 tbsp cornstarch
- 0.8 cup cup heavy whipping cream
- 1 cup flour
- 2 tablespoons nutella
- 0.5 tsp salt
- 2.5 cups strawberries fresh cut into bite size pieces
- 0.3 cup sugar

- 0.3 cup sugar
- 3 servings reserve a bit of sugar and cream for on top of the biscuits
- 1 tsp vanilla

Equipment

- oven
- whisk
- mixing bowl
- pie form

Directions

- Preheat oven to 400 degrees.
- Combine strawberries, nutella, cornstarch, sugar, and vanilla in a mixing bowl until strawberries are evenly coated.
- Pour mixture into a 9 inch round pie pan. In another mixing bowl, whisk together flour, sugar, baking powder, and salt. Slowly add the cream and whisk until just combined.
- Roll out the mixture onto a non stick baking mat and knead one or two times to combine. Grab a handful of dough (approx 3 tbsp.) and roll into a ball and then gently flatten.
- Lay biscuits over the strawberry mixture, having them slightly overlap. These do not have to be perfect.
- Spread a small amount of left over cream over the biscuits and then sprinkle with a small amount of sugar.
- Bake for 20-25 minutes or until biscuits are golden brown and the strawberries are bubbling.
- Let cool for at least half an hour so that the strawberry juices can firm back up.
- Serve warm with whipped cream or ice cream!

Nutrition Facts



Properties

Glycemic Index:125.51, Glycemic Load:51.64, Inflammation Score:-8, Nutrition Score:17.528260869565%

Flavonoids

Cyanidin: 2.02mg, Cyanidin: 2.02mg, Cyanidin: 2.02mg, Cyanidin: 2.02mg Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg, Petunidin: 0.13mg Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg, Delphinidin: 0.37mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 29.82mg, Pelargonidin: 29.82mg, Pelargonidin: 29.82mg, Pelargonidin: 29.82mg Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg, Peonidin: 0.06mg Catechin: 3.73mg, Catechin: 3.73mg, Catechin: 3.73mg, Catechin: 3.73mg Epigallocatechin: 0.94mg, Epigallocatechin: 0.94mg, Epigallocatechin: 0.94mg, Epigallocatechin: 0.94mg Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg, Epicatechin: 0.5mg Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg, Epicatechin 3-gallate: 0.18mg Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg, Epigallocatechin 3-gallate: 0.13mg Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg, Naringenin: 0.31mg Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 1.33mg, Quercetin: 1.33mg, Quercetin: 1.33mg, Quercetin: 1.33mg Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg, Gallocatechin: 0.04mg

Taste

Sweetness: 100%, Saltiness: 2.76%, Sourness: 23.96%, Bitterness: 3.41%, Savoriness: 1.05%, Fattiness: 34.18%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 615.12kcal (30.76%), Fat: 26.02g (40.03%), Saturated Fat: 17.27g (107.94%), Carbohydrates: 89.94g (29.98%), Net Carbohydrates: 85.69g (31.16%), Sugar: 47.82g (53.14%), Cholesterol: 67.24mg (22.41%), Sodium: 657.18mg (28.57%), Alcohol: 0.48g (2.68%), Protein: 7.48g (14.96%), Vitamin C: 70.92mg (85.96%), Manganese: 0.86mg (43.18%), Folate: 109.16µg (27.29%), Vitamin B1: 0.38mg (25.23%), Selenium: 17.19µg (24.56%), Vitamin B2: 0.37mg (21.92%), Calcium: 214.02mg (21.4%), Iron: 3.33mg (18.47%), Phosphorus: 178.23mg (17.82%), Vitamin A: 889.42IU (17.79%), Fiber: 4.24g (16.97%), Vitamin B3: 3.02mg (15.1%), Vitamin E: 1.53mg (10.21%), Potassium: 338.34mg (9.67%), Magnesium: 37.78mg (9.45%), Copper: 0.19mg (9.43%), Vitamin D: 0.95µg (6.35%), Vitamin B6: 0.11mg (5.3%), Vitamin B5: 0.53mg (5.29%), Zinc: 0.74mg (4.95%), Vitamin K: 4.9µg (4.67%), Vitamin B12: 0.13µg (2.14%)