



## Strawberry Cream Cheese Cobbler

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



223 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter melted
- ☐ 4 ounce cream cheese cut into small pieces
- ☐ 1 cup flour all-purpose
- ☐ 1 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 2 cups strawberry halves fresh
- ☐ 1 cup sugar white

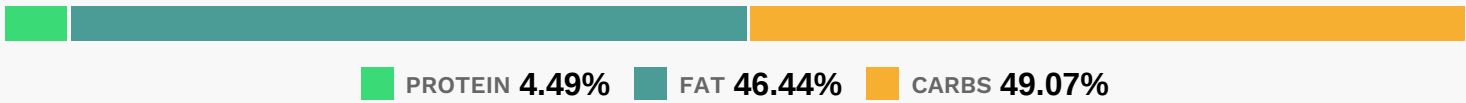
# Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ glass baking pan

# Directions

- ☐ Preheat oven to 400 degrees F (200 degrees C).
- ☐ Pour melted butter into the bottom of a 9x13-inch glass baking dish.
- ☐ Mix milk, flour, sugar, baking powder, and salt together in a small bowl; pour over the butter in the baking dish. Arrange strawberry halves in a layer into the baking dish. Dot the strawberries with the cream cheese pieces.
- ☐ Bake in preheated oven until top is golden brown and edges are bubbling, 30 to 45 minutes.

# Nutrition Facts



# Properties

Glycemic Index:32.67, Glycemic Load:18.6, Inflammation Score:-4, Nutrition Score:4.5839130463807%

# Flavonoids

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Nutrients (% of daily need)

Calories: 223.21kcal (11.16%), Fat: 11.8g (18.15%), Saturated Fat: 7.17g (44.8%), Carbohydrates: 28.05g (9.35%), Net Carbohydrates: 27.29g (9.92%), Sugar: 19.17g (21.3%), Cholesterol: 32.32mg (10.77%), Sodium: 266.39mg (11.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.57g (5.13%), Vitamin C: 14.11mg (17.11%), Manganese: 0.17mg (8.33%), Calcium: 81.25mg (8.12%), Vitamin A: 399.1IU (7.98%), Selenium: 5.02µg (7.17%), Vitamin B1: 0.1mg (6.77%), Vitamin B2: 0.11mg (6.64%), Folate: 25.96µg (6.49%), Phosphorus: 64.53mg (6.45%), Iron: 0.68mg (3.76%), Vitamin B3: 0.74mg (3.71%), Fiber: 0.76g (3.05%), Potassium: 93.6mg (2.67%), Vitamin E: 0.39mg (2.58%), Vitamin B12: 0.15µg (2.44%), Magnesium: 9.07mg (2.27%), Vitamin B5: 0.22mg (2.16%), Vitamin B6: 0.03mg (1.69%), Zinc: 0.25mg (1.65%), Vitamin D: 0.22µg (1.49%), Copper: 0.03mg (1.49%), Vitamin K: 1.48µg (1.41%)