



Three-in-One Fruit Patch Pot Pie

READY IN



110 min.

SERVINGS



12

CALORIES



586 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.5 cup butter melted
- ☐ 2 eggs
- ☐ 21 oz peach pie filling canned
- ☐ 21 oz cherry pie filling canned
- ☐ 21 oz blueberry filling canned
- ☐ 14.1 oz pie crust dough refrigerated (2 Count)

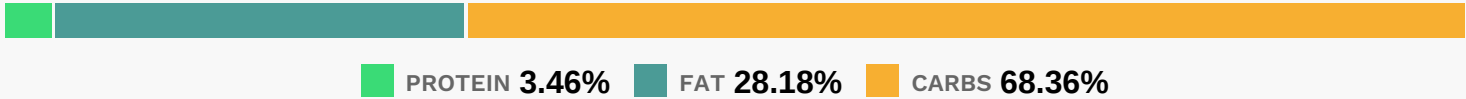
Equipment

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

Directions

- ☐ Heat oven to 350°F. Lightly spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- ☐ In large bowl, mix base ingredients. Spray hands or spoon with cooking spray. With hands or spoon, press mixture evenly in bottom of baking dish.
- ☐ Spoon apple pie filling crosswise in center of dish over base. Spoon remaining 2 pie fillings on sides of apple filling, creating 3 separate rows of pie filling. To make the patch top, unroll both crusts and cut into 1-inch wide strips.
- ☐ Place strips over the top of the fruit in any fashion you like, trimming the edges if they hang over the sides but leaving some open spaces for the heat to escape.
- ☐ Bake 1 hour or until golden brown. Cool at least 20 to 30 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:8.6973912508591%

Nutrients (% of daily need)

Calories: 585.54kcal (29.28%), Fat: 18.43g (28.36%), Saturated Fat: 8.52g (53.22%), Carbohydrates: 100.63g (33.54%), Net Carbohydrates: 97.19g (35.34%), Sugar: 44.28g (49.2%), Cholesterol: 47.62mg (15.87%), Sodium: 559.32mg (24.32%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.09g (10.17%), Phosphorus: 191.2mg (19.12%), Manganese: 0.37mg (18.33%), Vitamin B1: 0.22mg (14.95%), Folate: 58.83µg (14.71%), Iron: 2.55mg (14.18%), Fiber: 3.43g (13.73%), Vitamin B2: 0.22mg (13.13%), Calcium: 124.45mg (12.44%), Vitamin B3: 2.04mg (10.19%), Copper: 0.18mg (9.19%), Selenium: 6.08µg (8.69%), Vitamin A: 400.82IU (8.02%), Vitamin E: 0.98mg (6.53%), Vitamin K: 6.55µg (6.24%), Potassium: 196.42mg (5.61%), Vitamin B6: 0.1mg (5.16%), Vitamin B5: 0.51mg (5.12%), Magnesium: 19.8mg (4.95%), Vitamin C: 2.98mg (3.61%), Zinc: 0.46mg (3.09%), Vitamin B12: 0.12µg (2.07%)