



Too-Easy Cherry Cobbler

 Dairy Free

READY IN



45 min.

SERVINGS



6

CALORIES



647 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 0.5 cup butter melted
- ☐ 15 ounce cherries dark sweet pitted drained canned
- ☐ 40 ounce cherry pie filling canned
- ☐ 1 large eggs
- ☐ 0.3 cup flour all-purpose divided
- ☐ 1.5 teaspoons lemon zest grated
- ☐ 1.3 cups sugar

☐ 5 slices sandwich bread white

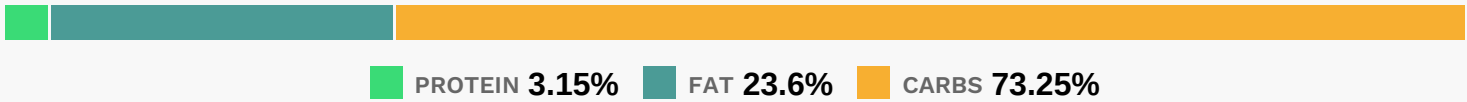
Equipment

- ☐ oven
- ☐ baking pan

Directions

- ☐ Stir together pie filling, cherries, and 2 tablespoons flour. Stir in almond extract.
- ☐ Place in a lightly greased 8-inch-square baking dish.
- ☐ Trim crusts from bread slices; cut each slice into 5 strips. Arrange bread strips over fruit mixture.
- ☐ Stir together remaining 2 tablespoons flour, sugar, and next 3 ingredients; drizzle over bread strips.
- ☐ Bake at 350 for 35 to 45 minutes or until golden and bubbly.
- ☐ Too-Easy Peach Cobbler: Substitute 2 (16-ounce) packages frozen peaches, thawed and drained, for cherry pie filling and canned cherries. Omit almond extract and grated lemon rind. Proceed as directed.
- ☐ Too-Easy Berry Cobbler: Substitute 1 (21-ounce) can blueberry pie filling and 2 (10-ounce) packages frozen whole strawberries, unthawed, for cherry pie filling and canned cherries. Omit almond extract; add 1 teaspoon vanilla extract and 1 teaspoon lemon juice. Proceed as directed.

Nutrition Facts



Properties

Glycemic Index:40.31, Glycemic Load:41.44, Inflammation Score:-7, Nutrition Score:9.083478383396%

Flavonoids

Cyanidin: 21.41mg, Cyanidin: 21.41mg, Cyanidin: 21.41mg, Cyanidin: 21.41mg Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg, Pelargonidin: 0.19mg Peonidin: 1.06mg, Peonidin: 1.06mg, Peonidin: 1.06mg, Peonidin: 1.06mg Catechin: 3.09mg, Catechin: 3.09mg, Catechin: 3.09mg, Catechin: 3.09mg Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg, Epigallocatechin: 0.24mg Epicatechin: 3.54mg, Epicatechin:

3.54mg, Epicatechin: 3.54mg, Epicatechin: 3.54mg Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg, Epicatechin 3–gallate: 0.04mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg, Kaempferol: 0.17mg Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg, Myricetin: 0.04mg Quercetin: 1.62mg, Quercetin: 1.62mg, Quercetin: 1.62mg, Quercetin: 1.62mg

Nutrients (% of daily need)

Calories: 646.74kcal (32.34%), Fat: 17.23g (26.51%), Saturated Fat: 3.66g (22.88%), Carbohydrates: 120.34g (40.11%), Net Carbohydrates: 117.04g (42.56%), Sugar: 51.88g (57.64%), Cholesterol: 31mg (10.33%), Sodium: 324.19mg (14.1%), Alcohol: 0.11g (100%), Alcohol %: 0.04% (100%), Protein: 5.18g (10.36%), Vitamin A: 1154.91IU (23.1%), Vitamin C: 12.45mg (15.09%), Vitamin B1: 0.22mg (14.56%), Selenium: 10.17µg (14.52%), Manganese: 0.27mg (13.5%), Fiber: 3.3g (13.18%), Copper: 0.24mg (11.83%), Folate: 47.22µg (11.81%), Potassium: 407.31mg (11.64%), Vitamin B2: 0.18mg (10.77%), Iron: 1.82mg (10.12%), Phosphorus: 93.33mg (9.33%), Calcium: 86.21mg (8.62%), Vitamin B3: 1.69mg (8.43%), Magnesium: 29.48mg (7.37%), Vitamin B6: 0.14mg (7.15%), Vitamin B5: 0.54mg (5.4%), Vitamin E: 0.77mg (5.16%), Zinc: 0.48mg (3.18%), Vitamin B12: 0.09µg (1.55%), Vitamin K: 1.57µg (1.5%), Vitamin D: 0.17µg (1.11%)