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Raspberry Apple Cobbler ♦♦

A delicious dessert made with fresh raspberries and apples, topped with a crispy cobbler crust.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Recipe Yield: 500 grams

Number of Servings: 6

Serving Size: 100 g

Ingredients

200 g	Raspberries
300 g	Apples
150 g	flour
100 g	sugar
100 g	butter
1 tsp	cinnamon

1 tsp vanilla extract

Directions

Step 1

Preheating

Preheat the oven to 375°F.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a large bowl, combine the raspberries, apples, sugar, and cinnamon. Mix well.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Transfer the fruit mixture to a baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine the flour, sugar, butter, and vanilla extract. Mix until crumbly.

Prep Time: 10 mins

Cook Time: 0 mins

Step 5

Sprinkling

Sprinkle the crumbly mixture over the fruit in the baking dish.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Bake in the preheated oven for 40 minutes, or until the crust is golden brown and the fruit is bubbly.

Prep Time: 0 mins

Cook Time: 40 mins

Step 7

Cooling

Remove from the oven and let cool for a few minutes before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 2 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	30 g	54.55%	60%
Fibers	5 g	13.16%	20%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	10 mg	0.43%	0.43%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	150 mg	4.41%	5.77%
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas

Thanksgiving

Valentine's Day

Barbecue

Cuisines

Italian

Course

Desserts

Breads

Snacks

Sauces & Dressings

Cultural

Diwali

Thanksgiving

Cost

Under \$10

Demographics

Kids Friendly

Teen Friendly

Allergy Friendly

Heart Healthy

Diet

The Whole30 Diet

Vegetarian Diet

Pescatarian Diet

Ovo-Vegetarian Diet

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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