

Apple Cobbler

Fruit

Desserts

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Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	9 oz	2 cups	1 lb 2 oz	1 qt	1. For pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1/2 tsp		1 tsp	
Shortening	5 oz	3/4 cup	10 oz	1 1/2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for Step 10.
Cold water		1/3 cup		2/3 cup	
Canned sliced apples, (unsweetened) with juice	6 lb 4 oz	1 No. 10 can	12 lb 8 oz	2 No. 10 cans	3. For filling: Drain apples, reserving juice. Set apples aside for Step 8.
Water, as needed					4. For 25 servings, add enough water to apple juice to make 1 qt liquid mixture. For 50 servings, add enough water to apple juice to make 2 qt liquid mixture.
Cornstarch		1/4 cup 3 Tbsp	4 oz	3/4 cup 2 Tbsp	5. Mix cornstarch with about one-fourth of the liquid mixture.
Sugar	12 oz	1 3/4 cups	1 lb 8 oz	3 1/2 cups	6. Bring remaining liquid mixture to boil. Add about half of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after Steps 7 and 8.
Ground cinnamon		1 1/2 tsp		1 Tbsp	
Ground nutmeg		1 tsp		2 tsp	7. Remove from heat. Blend in remaining sugar, cinnamon and nutmeg.
					8. Add apples from Step 3 to thicken mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 qt 3 cups thickened apple mixture into each steamtable pan (12" x 20" x 2 1/2 "). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Set aside.
					10. For each pan: On a lightly floured surface, roll out 1 lb of pastry dough into rectangle (about 12" x 20").
					11. Cover apples with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
					12. To Bake: Conventional Oven 425 degrees F, 1 hour Convection Oven 375 degrees F, 40 minutes Bake until pastry is brown and filling is bubbly.
					13. Cut each pan 5 x 5 (25 portions per pan).

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SERVING:	YIELD:	VOLUME:
1 portion provides 1/2 cup of fruit	25 Servings: 1 steamtable pan	25 Servings:
	50 Servings: 2 steamtable pans	50 Servings:

Nutrients Per Serving			
Calories	209	Saturated Fat	1.5 g
Protein	1 g	Cholesterol	0 mg
Carbohydrate	39 g	Vitamin A	5 RE/48 IU
Total Fat	6.2 g	Vitamin C	0 mg
		Iron	.8 mg
		Calcium	9 mg
		Sodium	50 mg
		Dietary Fiber	3 g