

Cherry Cobbler

Fruit

Desserts

B-16

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 red cherries (tart, pitted with juice)	6 lb 7 oz	1 No. 10 can	12 lb 14 oz	2 No. 10 cans	3. For filling: Drain cherries, reserving juice. Set cherries aside for Step 8.
Water, as needed					4. For 25 servings, add enough water to cherry juice to make 1 qt liquid mixture. For 50 servings, add enough water to cherry juice to make 2 qt liquid mixture.
Cornstarch	5 oz	1 cup 2 Tbsp	10 oz	2 1/4 cups	5. Mix cornstarch with about one-fourth of the liquid mixture.
Sugar	1 lb 1 oz	2 1/2 cups	2 lb 2 oz	1 qt 1 cup	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.
Lemon juice		2 Tbsp		1/4 cup	
					7. Remove from heat. Blend in remaining sugar and lemon juice.
					8. Add cherries from Step 3 to thicken mixture. Stir lightly. Do not break up fruit.
					9. Pour 3 qt 1 cup thickened cherry 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 cherries 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	226	Saturated Fat	1.5 g
Protein	2 g	Cholesterol	0 mg
Carbohydrate	43 g	Vitamin A	83 RE/837 IU
Total Fat	5.9 g	Vitamin C	3 mg
		Iron	2.1 mg
		Calcium	15 mg
		Sodium	57 mg
		Dietary Fiber	2 g