

Apple Cobbler

Meal Components: Fruits

Desserts, B-17

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	7 oz	1 2/3 cups	14 oz	3 1/3 cups	1. Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1/4 tsp		1/2 tsp	
Shortening	3 1/2 oz	1/2 cup	7 oz	1 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.
Water, cold		1/2 cup		1/2 cup	
All of reserved apple juice (from draining apples) plus water, cold, as needed		2 cups		1 qt	
Cornstarch	1 oz	1/4 cup	2 oz	1/2 cup	3. Filling: For 24 servings, add enough cold water to apple juice (from draining apples) to make 2 cups liquid mixture. For 48 servings, add enough cold water to apple juice to make 1 qt liquid mixture.
Sugar	6 oz	3/4 cup 2 Tbsp	12 oz	1 3/4 cups	4. Mix cornstarch with about 1/4 of the liquid mixture.
					5. 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

Ground cinnamon		1 tsp		2 tsp	6. Remove from heat. Blend in remaining sugar, cinnamon and nutmeg (optional).
Ground nutmeg (optional)		1/2 tsp		1 tsp	
Canned unsweetened sliced apples, solid pack drained	2 lb 7 oz	1 qt 1 1/2 cups (1/2 No. 10 can)	4 lb 14 oz	2 qt 3 cups (1 No. 10 can)	7. Add apples to thickened mixture. Stir lightly 8. Pour 1 qt 2 1/2 cups thickened apple mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside 9. On a lightly floured surface, roll out about 14 1/2 oz of pastry dough into rectangle (about 9" x 13") for each pan. 10. Cover apples with pastry. Cut dough 4 x 6 (24 pieces). 11. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes Convection oven: 375° F for 30 minutes 12. Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

Serving	Yield	Volume
	24 Servings: 4 lb 9 oz (unbaked)	24 Servings: 1 pan
	48 Servings: 9 lb 2 oz (unbaked)	48 Servings: 2 pans

Nutrients Per Serving

Calories	131	Saturated Fat	1 g	Iron	1 mg
Protein	1 g	Cholesterol		Calcium	6 mg
Carbohydrate	23 g	Vitamin A	27 IU	Sodium	25 mg
Total Fat	4 g	Vitamin C		Dietary Fiber	2 g