

# Apple Cobbler

Fruit

Desserts

C-01

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb 4 oz	2 qt ½ cup	4 lb 8 oz	1 gal 1 cup	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		2 tsp		1 Tbsp 1 tsp	
Shortening	1 lb 4 oz	3 cups	2 lb 8 oz	1 qt 2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Water, cold		1 ½ cups		2 ¾ cups	
All of reserved apple juice (from draining apples) plus water, cold, as needed		2 qt		1 gal	3. For filling: Drain apples, reserving juice. Set apples aside for step 8. 4. Add water to apple juice.
Cornstarch	4 oz	1 cup	8 oz	2 cups	
Sugar	1 lb 8 oz	3 ½ cups	3 lb	1 qt 3 cups	6. Bring remaining liquid mixture to boil. Add about ½ 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 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground nutmeg		2 tsp		1 Tbsp 1 tsp	7. Remove from heat. Blend remaining sugar, cinnamon, and nutmeg thoroughly into mixture. 8. Add apples to thickened mixture. Stir lightly. Do not break up fruit.
Canned unsweetened sliced apples, solid pack, drained	9 lb 12 oz	1 gal 1 ½ qt (2 No. 10 cans)	19 lb 8 oz	2 gal 3 qt (4 No. 10 cans)	
					9. Pour 3 qt 1 cup thickened apple mixture into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz of dough for each steamtable pan.
					11. Cover apples with pastry. Brush with pastry brush dipped in water. Cut dough 5 x 5 (25 pieces).
					12. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 1 hour Convection Oven: 375° F for 40 minutes
					13. Cut each pan 5 x 5 (25 portions per pan).

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**SERVING:**

1 portion provides ½ cup of fruit.  
For Enhanced Meal Pattern only: 1 piece also provides 1 serving grains/breads.

**YIELD:**

**50 Servings:** 15 lb 9 oz (unbaked)

**100 Servings:** 31 lb 2 oz (unbaked)

**VOLUME:**

**50 Servings:** 2 steamtable pans

**100 Servings:** 4 steamtable pans

Tested 2006

Variations:

A. Apple-Honey Cobbler

50 servings: Follow steps 1-3. In step 4, add enough water to apple juice to make 1 qt 3 ⅔ cups. Continue with step 5. In step 6, omit sugar. Add 14 ½ oz (1 ¼ cups) honey. In step 7, add 12 oz (1 ¾ cups) sugar. Continue with steps 8-13.

100 servings: Follow steps 1-3. In step 4, add enough water to apple juice to make 3 qt 3 ⅓ cups. Continue with step 5. In step 6, omit sugar. Add 1 lb 13 oz (2 ½ cups) honey. In step 7, add 1 lb 8 oz (3 ½ cups) sugar. Continue with steps 8-13.

B. Apple-Raisin Cobbler

50 and 100 servings: Follow steps 1-8. In step 9 sprinkle 4 oz (¾ cup 1 Tbsp) raisins over each pan. Continue with steps 10-13.

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## Nutrients Per Serving

<b>Calories</b>	299	<b>Saturated Fat</b>	2.96 g	<b>Iron</b>	1.27 mg
<b>Protein</b>	2.48 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	12 mg
<b>Carbohydrate</b>	47.47 g	<b>Vitamin A</b>	52 IU	<b>Sodium</b>	96 mg
<b>Total Fat</b>	12.05 g	<b>Vitamin C</b>	0.3 mg	<b>Dietary Fiber</b>	3.5 g