

Cherry Cobbler

Fruit

Desserts

C-06

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 cherry juice (from draining cherries) plus water, cold, as needed		1 qt 3 cups		3 qt 2 cups	3. For filling: Drain cherries, reserving juice. Set cherries aside for step 8.
					4. Add water to cherry juice.
Cornstarch	10 oz	2 ½ cups	1 lb 4 oz	1 qt 1 cup	5. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	2 lb 4 oz	1 qt 1 ⅓ cup	4 lb 8 oz	2 qt 2 ¾ 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.
					7. Remove from heat. Blend remaining sugar thoroughly into mixture.
Canned red tart cherries, pitted, drained	8 lb 12 oz	1 gal 2 cups (2 No. 10 cans)	17 lb 8 oz	2 gal 1 qt (4 No. 10 cans)	8. Add cherries to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour ¾ qt thickened cherry 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 pan.
					11. Cover cherries 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: 17 lb 3 oz (unbaked)

100 Servings: 34 lb 6 oz (unbaked)

Tested 2006

VOLUME:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

Variation:

A. Cherry Cobbler (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow steps 1 and 2. In step 3, use 17 lb (2 gal 1 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

100 servings: Follow steps 1 and 2. In step 3, use 34 lb (4 gal 2 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

Nutrients Per Serving

Calories	316	Saturated Fat	2.89 g	Iron	2.54 mg
Protein	3.00 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	51.28 g	Vitamin A	855 IU	Sodium	103 mg
Total Fat	11.66 g	Vitamin C	2.4 mg	Dietary Fiber	1.8 g