

# 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.
Cornstarch	4 oz	1 cup	8 oz	2 cups	4. Add water to apple juice.
Sugar	1 lb 8 oz	3 ½ cups	3 lb	1 qt 3 cups	5. Mix cornstarch with about ¼ of the liquid mixture.
Ground cinnamon		1 Tbsp 1 tsp		2 Tbsp 2 tsp	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 nutmeg		2 tsp		1 Tbsp 1 tsp	7. Remove from heat. Blend remaining sugar, cinnamon, and nutmeg thoroughly into mixture.
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)	8. Add apples to thickened mixture. Stir lightly. Do not break up fruit.
					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 ⅔ 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