

Peach Cobbler

Fruit

Desserts

C-13

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 ⅔ cups	
All of reserved peach liquid (from draining peaches) plus water, cold, as needed		1 qt 3 cups		3 qt 2 cups	3. For filling: Drain peaches, reserving syrup. Set aside for step 8.
Cornstarch	8 oz	2 cups	1 lb	1 qt	4. Add water to peach syrup.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	5. Mix cornstarch with about ¼ of the liquid mixture.
Orange juice concentrate		¼ cup		½ cup	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		2 tsp		1 Tbsp 1 tsp	7. Remove from heat. Blend remaining sugar and orange juice concentrate, cinnamon, and nutmeg (optional) thoroughly into mixture.
Ground nutmeg (optional)		1 tsp		2 tsp	
Canned diced cling peaches, drained	9 lb 12 oz	1 gal 1 ½ cups (2 No. 10 cans)	19 lb 8 oz	2 gal 3 cups (4 No. 10 cans)	8. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour thickened peach mixture (3 qt) 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 peaches 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

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13. Cut each pan 5 x 5 (25 portions per pan).

SERVING:

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

YIELD:

50 Servings: 16 lb 15 oz (unbaked)

100 Servings: 33 lb 14 oz (unbaked)

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

Tested 2006

Variation:

A. Peach-Honey Cobbler

For 50 servings, follow steps 1-3. In step 4, add enough water to peach syrup to make 1 qt 2 ½ cups. Continue with step 5. In step 6, omit sugar. Add 9 ¾ oz (¾ cup 2 Tbsp) honey. In step 7, add 8 oz (1 cup 2 Tbsp) sugar. Continue with steps 8-13.

For 100 servings, follow steps 1-3. In step 4, add enough water to peach syrup to make 3 qt ¾ cup. Continue with step 5. In step 6, omit sugar. Add 1 lb 3 ½ oz (1 ¾ cups) honey. In step 7, add 1 lb (2 ¼ cups) sugar. Continue with steps 8-13.

Nutrients Per Serving

Calories	292	Saturated Fat	2.87 g	Iron	1.47 mg
Protein	2.72 g	Cholesterol	0 mg	Calcium	9 mg
Carbohydrate	46.41 g	Vitamin A	446 IU	Sodium	101 mg
Total Fat	11.59 g	Vitamin C	5.0 mg	Dietary Fiber	2.3 g