

# Apple Cobbler

Fruit

Desserts

B-17

| Ingredients  | 24 Servings        |   | 48 Servings |                            | Directions  |
|--|--------------------|---|-------------|----------------------------|---|
|  | Weight             | Measure   | Weight      | Measure                    |   |
| Enriched all-purpose flour   | 7 oz               | 1 $\frac{3}{4}$ cups                                  | 14 oz       | 3 $\frac{1}{4}$ cups       | <ol style="list-style-type: none"> <li>Pastry dough:<br/>Combine flour and salt. Mix in shortening until size of small peas.</li> <li>Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.</li> <li>Filling:<br/>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.</li> <li>Mix cornstarch with about <math>\frac{1}{4}</math> of the liquid mixture.</li> <li>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 thin after steps 6 and 7.</li> <li>Remove from heat. Blend in remaining sugar, cinnamon and nutmeg (optional).</li> <li>Add apples to thickened mixture. Stir lightly.</li> <li>Pour 1 qt 2 <math>\frac{1}{2}</math> 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.</li> <li>On a lightly floured surface, roll out about 14 <math>\frac{1}{2}</math> oz of pastry dough into rectangle (about 9" x 13") for each pan.</li> <li>Cover apples with pastry. Cut dough 4 x 6 (24 pieces).</li> </ol> |
| Salt   |                    | $\frac{1}{4}$ tsp                                     |             | $\frac{1}{2}$ tsp          |   |
| Shortening   | 3 $\frac{1}{2}$ oz | $\frac{1}{2}$ cup                                     | 7 oz        | 1 cup                      |   |
| Water, cold  |                    | $\frac{1}{4}$ cup                                     |             | $\frac{1}{2}$ cup          |   |
| All of reserved apple juice (from draining apples) plus water, cold, as needed |                    | 2 cups  |             | 1 qt                       |   |
| Cornstarch   | 1 oz               | $\frac{1}{4}$ cup                                     | 2 oz        | $\frac{1}{2}$ cup          |   |
| Sugar  | 6 oz               | $\frac{3}{4}$ cup 2 Tbsp                              | 12 oz       | 1 $\frac{3}{4}$ cups       |   |
| Ground cinnamon  |                    | 1 tsp   |             | 2 tsp                      |   |
| Ground nutmeg (optional)   |                    | $\frac{1}{2}$ tsp                                     |             | 1 tsp                      |   |
| Canned unsweetened sliced apples, solid pack drained                           | 2 lb 7 oz          | 1 qt 1 $\frac{1}{2}$ cups ( $\frac{1}{2}$ No. 10 can) | 4 lb 14 oz  | 2 qt 3 cups (1 No. 10 can) |   |

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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.

No CCP necessary.

| SERVING:                         | YIELD:                                  | VOLUME:                    |
|----------------------------------|---|----------------------------|
| 1 piece provides ¼ cup of fruit. | <b>24 Servings:</b> 4 lb 9 oz (unbaked) | <b>24 Servings:</b> 1 pan  |
|                                  | <b>48 Servings:</b> 9 lb 2 oz (unbaked) | <b>48 Servings:</b> 2 pans |
|                                  | Tested 2004                             |                            |

| Nutrients Per Serving |         |                      |        |                      |        |
|-----------------------|---------|----------------------|--------|----------------------|--------|
| <b>Calories</b>       | 131     | <b>Saturated Fat</b> | 1.08 g | <b>Iron</b>          | .55 mg |
| <b>Protein</b>        | 1.05 g  | <b>Cholesterol</b>   | 0 mg   | <b>Calcium</b>       | 6 mg   |
| <b>Carbohydrate</b>   | 22.90 g | <b>Vitamin A</b>     | 27 IU  | <b>Sodium</b>        | 25 mg  |
| <b>Total Fat</b>      | 4.46 g  | <b>Vitamin C</b>     | 0.1 mg | <b>Dietary Fiber</b> | 1.7 g  |