

# 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	
Water, cold		1 ½ cups		2 ¾ cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
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.
					4. Add water to peach syrup.
Cornstarch	8 oz	2 cups	1 lb	1 qt	5. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	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.
Orange juice concentrate		¼ cup		½ cup	7. Remove from heat. Blend remaining sugar and orange juice concentrate, cinnamon, and nutmeg (optional) thoroughly into mixture.
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
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)

Tested 2006

## VOLUME:

**50 Servings:** 1 steamtable pan

**100 Servings:** 2 steamtable pans

## 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 ⅓ 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 ⅔ 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

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