

Peach Cobbler

Meal Components: Fruits, Grains

Desserts, C-13

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|--|-------------|--------------|--------------|--------------|---|
| | Weight | Measure | Weight | Measure | |
| Whole wheat/enriched blend flour | 2 lb 4 oz | 2 qt 1/2 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 | |
| Trans fat-free 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 1/3 cups | | 2 2/3 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. |
| | | | | | 4. Add water to peach syrup. |
| Cornstarch | 8 oz | 2 cups | 1 lb | 1 qt | 5. Mix cornstarch with about 1/4 of the liquid |

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|---|------------|----------------------------------|------------|------------------------------|--|
| 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 | | 1/4 cup | | 1/2 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 cling peaches, diced, in 100% juice, drained | 9 lb 12 oz | 1 gal 1 1/2 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 |

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).

Notes

- Variation:
- Peach-Honey Cobbler
- For 50 servings, follow steps 1-3. In step 4, add enough water to peach syrup to make 1 qt 2 ? 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 ? 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.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

| Serving | Yield | Volume |
|--|--|--|
| 1 piece provides 1/4 cup fruit and 1 1/4 oz equivalent grains. | 50 Servings: 16 lb 15 oz (unbaked) | 50 Servings: 1 steamtable pan |
| | 100 Servings: 33 lb 14 oz (unbaked) | 100 Servings: 2 steamtable pans |