



## Fruit Cobbler

Yield – 100 servings

### Ingredients

5 qts. Fruit juice & fruit  
 4 ½ cups Flour  
 1 qt. Water  
 10 ¾ cups Sugar  
 2 Tbsp. Salt  
 3 #10 cans & 1 #303 can Fruit  
 6 lbs. Pastry

### How to Prepare

1. Drain canned fruit, reserving juice. Measure fruit juice & heat.
2. Mix flour, sugar and salt. Add cold water and mix to form paste.
3. Stir paste into heated fruit juice; cook until thickened, stirring constantly.
4. Add drained fruit; pour into baking pans
5. Cover with pastry or top with dropped biscuit dough, using #16 scoop.
6. Bake at 425°F for about 35 minutes or until done.

### \*\*\*\*\*Nutritional Information Per Serving\*\*\*\*\*

Calories = 145	Saturated Fat = 0.02g	Dietary Fiber = 0.66g	Vitamin C = 35.19mg
Carbohydrate = 36.52g	Cholesterol = 0mg	Protein = 0.77g	Calcium = 1.86mg
Total fat = 0.11g	Sodium = 144mg	Vitamin A = 10RE	Iron = 0.46mg

Recipe provided by Food for Fifty by Fowler and West

