



*Old Fashioned
Fruit Cobbler*



6LB. **Old Fashioned** **Fruit Cobbler**

AMERICA'S ORIGINAL DESSERT

First created in the pioneer kitchen from wild fruits and berries, stoneground flour, and natural home-grown ingredients, the fruit cobbler has been an American dessert favorite for generations. Created from original pioneer recipes, the food service frozen cobbler brings back the original homemade goodness and nostalgia of the past to the food service table. Fruit cobbler is not only a universal favorite dessert, the homemade appearance and flavor result in a sensational way to finish any meal.

QUALITY

Originating frozen fruit cobbler many years ago, Good Old Days Foods is the nation's most experienced producer of fruit cobbler products. The company's original spice and crust recipes, which date back over a century, are carefully maintained. Special fruit varieties have been carefully selected for firmness, appearance, and flavor perfection. Quick frozen immediately after harvest, the fruit is never thawed until it reaches the operator's oven which preserves a unique, fresh-from-the-orchard quality seldom found in other food service desserts.

BUFFET MARKET

Designed especially for Food Bar Buffet use, the 6 lb. cobbler contains the same fruit fill weight as the 5 lb. size. The extra pound of filling in the 6 lb. size results in a higher portion yield for the operator. All-you-can-eat food bar buffets have become very popular with many steak chains, chicken chains, and other high-volume operators. Not only is the fruit cobbler a perfect dessert for such buffets, it is one of the most economical dessert products.

VARIETIES

BLACKBERRY • PEACH • APPLE • CHERRY • BLUEBERRY

YIELD

Per Tray

24 – 4 oz. portions

19 – 5 oz. portions

Per Case

96 – 4 oz. portions

76 – 5 oz. portions

PACKAGING

4 / 6 lb. cobblers

NET WT.

24 lbs.

BAKING INSTRUCTIONS

Preheat oven to 400. Remove lid, place frozen cobbler on sheet pan in lower center of oven. Bake in convection oven for best results for approximately 50 minutes or until top crust reaches desired browning. Conventional ovens require 1 hour baking time. For best browning, the butter blend topping should be uniformly spread over the crust 10 minutes after placing in oven. Peach or apple varieties can be slightly sprinkled with cinnamon sugar for variety.

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