



*Old Fashioned
Fruit Cobbler*



Old Fashioned **Fruit Cobblers**

AMERICA'S ORIGINAL DESSERT

First created in the pioneer kitchen from wild fruits and berries, stone-ground 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.

QUALITY

Special varieties of fruits are carefully selected for firmness, appearance, and flavor perfection and quick frozen immediately after harvest to preserve the orchard-fresh goodness of the fruit. The fruit is never thawed until baked in the food service kitchen. A special formulation of the purest shortening and 100% natural ingredients creates a crisp and flaky crust to complement the fresh frozen fruit filling. Sugar and spices are carefully blended to create maximum flavor perfection in every variety. Not only are fruit cobbler desserts a universal favorite, they offer the operator the homemade appeal consumers prefer and a dessert to be remembered.

BEST MARKETS

The universal appeal, homemade nature, and low portion cost make this product attractive to a wide variety of food service operations. Most any operation with baking capability can use cobbler, but the best potential accounts are as follows: Delis, hospitals, nursing homes, theme restaurants, truckstops, industrial feeding operations, government feeding programs, chicken chains, bar-b-que restaurants, steak chain buffets, and family restaurants of all kinds.

VARIETIES:

BLACKBERRY, PEACH, APPLE, BLUEBERRY, CHERRY, STRAWBERRY

PACKAGING:

2/5 lb. or 4/5 lb. HALF STEAM TABLE TRAYS

YIELD: 5 lb. TRAY: 20 – 4 oz. portions, 16 – 5 oz. portions

2/5 lb. Per Case: 40 – 4 oz. portions, 32 – 5 oz. portions

4/5 lb. Per Case: 80 – 4 oz. portions, 64 – 5 oz. portions

SERVING SUGGESTIONS

Top warm cobbler with cream, whipped topping, or ice cream.

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.

GOOD OLD DAYS FOODS, INC.

***MARKETING OFFICES**

TELEPHONE: 479-756-2230

FACSIMILE: 479-756-9598

P.O. BOX 269

SPRINGDALE, AR 72765

***PLANT/GENERAL OFFICES**

TELEPHONE: 501-565-1257

3300 SOUTH POLK STREET

P.O. BOX 191470

LITTLE ROCK, AR 72219