

STREUSEL-TOPPED APPLE COBBLER

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
492 cal	71 g	4 g	22 g	25 mg	303 mg	24 mg

Ingredient

PIE CRUST
 PIE FILLING,APPLE,PREPARED
 STREUSEL TOPPING

Weight

24 lbs

Measure

19-1/2 each
 3 gal
 1 gal 2 qts

Issue**Method**

- 1 Prepare 3/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into 2 pieces; use 1 piece for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan.
- 5 Pour 1-1/2 gallons of filling into each pan
- 6 Prepare 2 recipes Streusel Topping per 100 portions, Recipe No. D 049 00.
- 7 Spread 3 quarts topping over filling in each pan.
- 8 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 9 Cool; cut 6 by 9.