

Nutrition Facts

About 19 servings per container

Serving size

3 Tbsp (24g)

	Per 3 Tbsp dry mix	Per 1/6 of 9 inch cobbler
Calories	80	250
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	9g 12%
Saturated Fat	0g 0%	1.5g 8%
Trans Fat	0g	0g
Cholesterol	0mg 0%	0mg 0%
Sodium	210mg 9%	220mg 10%
Total Carbohydrate	18g 7%	40g 15%
Dietary Fiber	<1g 2%	3g 11%
Total Sugars	1g	20g
Incl. Added Sugars	1g 2%	11g 22%
Protein	2g	3g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	90mg 6%	120mg 10%
Iron	1mg 6%	1.2mg 6%
Potassium	0mg 0%	0mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

MAKES THREE COBLERS WITH BLUEBERRIES OR OTHER FRUIT

DIRECTIONS TO MAKE COBBLER DOUGH: Combine 1 cup Cobbler Mix, 1/3 cup milk and 3 Tablespoons vegetable oil. Mix gently until smooth. Spread dough evenly in the bottom of a greased 9" pie dish.

TO PREPARE FRUIT: Using Fresh or Frozen Fruits (thawed): Combine 3 cups of thawed fruit with 1/4 cup sugar (more or less to taste). Using Canned Fruit in syrup: Strain off syrup from 3 cups fruit (sweeten to taste). Using Canned Pie Filling: Use 3 cups directly from can or jar.

TO ASSEMBLE COBBLER: Spread fruit mixture on dough. Bake in preheated 400°F oven for 24 to 30 minutes.

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Cane Sugar, Baking Soda, Baking Powder (Monocalcium Phosphate, Calcium Acid Pyrophosphate) and Sea Salt.

This product is manufactured in a facility that also processes Dairy, Egg and Soy

Blueberry Cobbler Mix