

# Nutrition Facts

About 19 servings per container

**Serving size**

**3 Tbsp (24g)**

	Per 3 Tbsp dry mix	Per 1/6 of 9 inch cobbler
<b>Calories</b>	<b>80</b>	<b>260</b>
	<b>% Daily Value*</b>	<b>% Daily Value*</b>
<b>Total Fat</b>	0g 0%	9g 12%
Saturated Fat	0g 0%	1.5g 8%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	0mg 0%
<b>Sodium</b>	210mg 9%	230mg 10%
<b>Total Carbohydrate</b>	18g 7%	43g 16%
Dietary Fiber	<1g 2%	2g 7%
Total Sugars	1g	23g
Incl. Added Sugars	1g 2%	11g 22%
<b>Protein</b>	2g	4g
<b>Vitamin D</b>	0mcg 0%	0mcg 0%
<b>Calcium</b>	90mg 6%	130mg 10%
<b>Iron</b>	1mg 6%	1.4mg 8%
<b>Potassium</b>	0mg 0%	240mg 6%

\*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 CHERRIES, PEACHES, BLUEBERRIES OR OTHER FRUIT**

**DIRECTIONS TO MAKE COBBLER DOUGH:** Combine 1 cup Cherry 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 water: Strain off water from 3 cups fruit and sweeten with about 1/4 cup sugar (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, Monocalcium Phosphate, Calcium Acid Pyrophosphate and Salt.

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

**Cherry Cobbler Mix**