

# 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>230</b>
	<b>% Daily Value*</b>	<b>% Daily Value*</b>
<b>Total Fat</b>	0g 0%	10g 13%
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%	34g 12%
Dietary Fiber	<1g 2%	2g 7%
Total Sugars	1g	15g
Incl. Added Sugars	1g 2%	7g 14%
<b>Protein</b>	2g	4g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	90mg 6%	120mg 10%
Iron	1mg 6%	1.3mg 8%
Potassium	0mg 0%	220mg 4%

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

**DIRECTIONS TO MAKE COBBLER DOUGH:** Combine 1 cup Peach 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): Peel and slice about 3 or 4 ripe peaches (about 3 cups fruit). Combine with 2 Tablespoons sugar (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, Monocalcium Phosphate, Calcium Acid Pyrophosphate and Sea Salt.

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

**Peach Cobbler Mix**