



Shrink Buster

Old-Fashioned Fruit Cobbler

Simply follow these easy, step-by-step instructions to make old-fashioned fruit cobbler using Gardner Fruit Pies.



Recipe requires 2 fruit pies, any variety



Recipe Yield

1 – 11 $\frac{3}{4}$ " x 9 $\frac{1}{4}$ " x 2 $\frac{1}{4}$ " Cobbler

Materials

- 2 Gardner Fruit Pies – any variety
- 2 cups streusel
- Release spray
- 1 Pan (11 $\frac{3}{4}$ " x 9 $\frac{1}{4}$ " x 2 $\frac{1}{4}$ ")

Method

1. Preheat oven as follows:
 - Deck – 375° to 380°
 - Convection – 350°
2. Chop pie thoroughly, making sure crust is well blended with fruit filling. For a fruitier filling, remove crimp before blending filling with top and bottom crusts.
3. Coat pan with spray release.
4. Place chopped pie in prepared pan.
5. Top with streusel, taking care to cover all of the fruit.
6. Place foil pans on baking sheet. Bake in preheated oven until top is golden brown.
 - Deck – 30 to 35 minutes
 - Convection – 30 to 35 minutes
7. Cool and place in your hot case or package for sale.

Shelf Life

2 days from bake date.

Your Gardner Pie Broker is: