




EASY

Corn Muffin

FRUIT COBBLER



It may be easy, but peaches, brown sugar and a corn muffin mix make an out-of-this-world comfort food cobbler dessert.



36 Servings

Ingredients

- 1-109 oz Can sliced Peaches, in Juice.
- 4 Tbsp Cornstarch.
- ½ Box (40 oz) Gold Medal™ Corn Muffin Mix (11442).
- 2 Cups (14 oz) Brown Sugar, packed.
- 1 Tbsp Cinnamon, ground.
- 2 Cups (1 lb) Butter, unsalted, melted.

Instructions

1. Pour total contents of No. 10 can (12 cups) peaches into full steam table pan (12 x 20 x 2 ½-inches).
2. Add cornstarch; stir until combined and free of lumps.
3. Mix muffin mix, brown sugar and cinnamon in bowl; sprinkle evenly over fruit.
4. Randomly poke holes in mixture (DO NOT STIR) and pour melted butter on top evenly.
5. Bake as directed below and serve warm using #6 scoop. Variation: Canned sliced pears can be substituted for the peaches.

Bake	Temp	Time
Convection Oven*	300°F	55-60 minutes
Standard Oven	350°F	60-65 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 27 minutes of baking.



Tips

Substitute other canned fruits like sliced pears for a variation if desired.

