



**PAPER & FOOD SERVICE, INC.**

# Plum Cobbler

<b>Ingredients</b>	<b>Yield: 1 Cobbler</b>
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2# Plums  
 8 oz. Sugar, granulated  
 8 oz. Flour, AP  
 1 ea. Egg  
 4 oz. Buttermilk  
 3 oz. Butter  
 2 tsp. Baking Powder  
 t.t. Salt

**Preparation Instructions:**

1. In a shallow baking pan, spread an even layer of sliced plums and sprinkle with half of the sugar
  2. In a mixing bowl, mix the butter, flour, baking powder, and the remaining sugar until a thick, lumpy mixture forms. Add the egg and buttermilk and mix to make a soft, pliable dough.
  3. Tear off peaces of this dough and cover the entire area of the plums, leaving a little space between each piece of the dough.
  4. Bake in a pre-heated 375 degree oven until the crust is golden-brown.
- \*\* When an inserted toothpick comes out clean, cobbler is finished. Plums are delicate so it is important not to overcook this dish.

Ingredients		Maines Product Code #	Amount	
Plums	Fresh	096493	2 #	\$4.74
Sugar, granulated	Domino	380424	8 oz.	\$0.32
Flour, AP	Gold Medal	381254	8 oz.	\$0.16
Egg	Maines	092111	1 ea.	\$0.13
Buttermilk	Crowley	094440	4 oz.	\$0.16
Butter	Sommermaid	000100	3 oz.	\$0.45
Baking Powder	Calumet	389100	2 tsp.	\$0.03
Salt	Katy's Kitchen	340620	t.t.	\$0.02

Recipe Cost	\$6.01
Portion Cost	\$1.01

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.95	\$1.01	\$1.94	34.24%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$1.01	\$2.94	25.57%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.01	\$3.94	20.40%