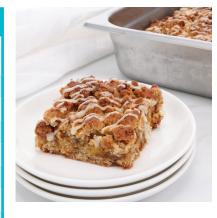


PEACHES & CREAM COBBLER BARS





INGREDIENTS	2½ LB BATCH	5 LB BATCH			
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb			
Butter, unsalted, cold, cubed	1 cup (8 oz)	1 lb			
Pecans, chopped	3 cups (12 oz)	1 lb 8 oz			
Brown Sugar, light	1⅓ cups (10 oz)	1 lb 4 oz			
Cinnamon, ground	1 tsp	2 tsp			
Allspice, ground	1/2 tsp	1 tsp			
Vanilla Extract	1½ tsp	1 Tbsp			
Eggs	4	8			
Peach Preserves	1¼ cups (15 oz)	2½ cups (1 lb 14 oz)			
Diced Peaches, canned, drained	2 cups (14 oz)	4 cups (1 lb 12 oz)			
PEACH GLAZE					
Powdered Sugar	1 cup (4 oz)	2 cups (8 oz)			
Milk	2 Tbsp	1/4 cup (2 oz)			
Peach Preserves	1 Tbsp	2 Tbsp			



BARS

- Use a mixer with paddle attachment.
- 2. Add Sweet Cream
 Pancake and Waffle Mix,
 butter, pecans, brown
 sugar, cinnamon, and
 allspice into mixing
 bowl. Blend on low
 speed* for two minutes.
- **3.** Stop mixer. Scrape bowl and paddle.
- 4. Add vanilla extract and eggs into mixing bowl. Blend on low speed* for 30 seconds, or until large crumbles start to form. Do not overmix.

- 5. Press 19 oz of the crumble into bottom of lightly greased hotel pan. Spread 7.5 oz of peach preserves evenly over top of the crust.
- **6.** Evenly distribute 7 oz of diced peaches over the preserves. Top with the remaining 19 oz of crumble.
- Bake according to the table below.

PEACH GLAZE

- Mix all ingredients together.
- 2. Drizzle glaze over cooled cobbler bars.

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half hotel pan	Crumbles 38 oz Preserves 7.5 oz Peaches 7 oz	325°F 25 - 30 minutes	375°F 35 - 40 minutes	4

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Baking time may vary depending on the oven and oven load.