

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	1½ cups (10 oz)	1 lb 4 oz
Cinnamon, ground	1 tsp	2 tsp
Allspice, ground	½ 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	¼ cup (2 oz)
Peach Preserves	1 Tbsp	2 Tbsp

### BARS

1. 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.
7. Bake according to the table below.

### PEACH GLAZE

1. 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

