

# Raspberry Peach Cobbler

Cooked in a Moisture Temp Retherm Oven

## COOKING GUIDE



PREP TIME  
20 Mins



COOK TIME  
40 Mins



COURSE  
Dessert



CUISINE  
American



SERVINGS  
24 People



## Ingredients

### FRESH FRUIT

- ◆ 8 Cups Fresh (Or Canned) Sliced Peaches
- ◆ 1 Cup Fresh Raspberries
- ◆ 2.5 Cups Sugar

### BATTER

- ◆ 2 Sticks Untalted Butter
- ◆ 2.5 Cups Flour
- ◆ 2 Cups Sugar
- ◆ 4 tbps. Baking Powder
- ◆ 1 tsp. Salt
- ◆ 2 Cups Whole Milk
- ◆ Sprinkle On Top Cinnamon Sugar

## Instructions

### RASPBERRIES & PEACHES

- ◆ Wash raspberries and place them in a bowl, then Macerate with sugar and let them sit.
  - ◆ Peel and slice your peaches into quarter-inch-sized slices.
- Heat pan to medium heat. Add peaches and sugar and begin cooking to release some of the juices from the peaches. Once the sugar is dissolved and a glaze is formed remove the peaches from heat and place in a bowl. (NOTE: If using canned or frozen peaches skip this step.)

### BATTER

- ◆ Melt 2 sticks of unsalted butter in a baking dish and coat all sides of the dish.
- ◆ In a large bowl, mix together flour, sugar, baking powder, salt, & whole milk. Lightly whisk until all the ingredients come together creating a nice batter consistency.
- ◆ Add the batter into the baking dish with the melted butter and smooth it into an even layer.
- ◆ Spoon the peaches with their juices over the batter and then add in the raspberries.
- ◆ Generously sprinkle cinnamon sugar over the top.
- ◆ Bake at 350°F (177°C) for about 38-40 minutes.

## Equipment Instructions

- ◆ Set a 350°F (177°C) cook temperature.
- ◆ Ensure the cook method is set to "Time."
- ◆ Set the timer for 40 minutes.
- ◆ Set the hold temperature to 150°F (66°C).
- ◆ Set Moisture to "Off" for both the Cook and Hold cycles.
- ◆ Ensure vents remain closed through the cook.
- ◆ Once preheated, load the Cobbler into the oven and press the start "▶" button to begin the cook.
- ◆ Once the cook cycle is complete, remove the cobbler from the oven and enjoy!

