



Recipe #703a Diabetic Friendly Cherry Cobbler **Serving Size and Ingredients: 4 oz.**

25 Servings	50 Servings	100 Servings	Ingredients
2-1/2 cups	5 cups	10 cups	Flour, All Purpose
1-1/4 cups	2-1/2 cups	5 cups	Margarine
2 oz.	4 oz.	8 oz.	Spelnda
2-1/2 tsp.	5 tsp.	10 tsp.	Baking powder
2-1/2 cups	5 cups	10 cups	1% Milk, Low fat
6 1/2 cups	3 qt. + 1 cup	1-1/2 gal + 2 cups	Cherry Pie Filling

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
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Instructions:

- 1. Preheat oven to 275 degrees F.***
- 2. Place butter or margarine in a 9x13 inch baking dish and set on oven rack to melt.***
- 3. In a medium bowl, mix together flour, spelnda, and baking powder. Stir in milk.***
- 4. Remove baking dish from oven as soon as butter or margarine is melted.***
- 5. Pour flour mixture into dish, but DO NOT STIR.***
- 6. Pour fruit evenly into pan, and DO NOT STIR.***
- 7. Raise oven temperature to 350 degrees F.***
- 8. Bake cobbler for 50 to 60 minutes, until golden brown.***



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