

Pear Cobbler

A Freeze Dried Pantry Recipe

This recipe will make 1 - 8" x 11" cobbler*

[Live.Life.Simple.: Making 25 LBs. Freeze Dried D'anjou Pears](#)

Ingredients: FD = Freeze Dried

Filling	Topping
12 C FD Pears	1 ½ C all-purpose Flour
¼ -½ C Sugar	⅓ C brown Sugar
¼ tsp Cinnamon	1 TBSP Baking Powder
3 TBSP Water	¼ tsp salt
1 TBSP Cornstarch	⅔ C Milk
1 TBSP Lemon juice	3 TBSP unsalted butter, melted



Directions:

1. Rehydrate freeze dried pears in cold water, strain once tender
2. Preheat oven to 375°F Use an oven safe glass or ceramic 8 x 11 dish
3. Place pears on the bottom of dish, sprinkle with lemon juice, sugar, and cinnamon
4. Mix water with cornstarch until dissolved, pour over the spiced pears, mix and set aside
5. In a small mixing bowl, mix flour, sugar, baking powder, and salt
6. Add milk and butter and mix lightly until moistened, don't over mix
7. Drop the topping over the pear filling, in mounds
8. Spread each mound a little with the back of a spoon or spatula, but don't cover all of the pears
9. Bake for approximately 25 minutes, until the topping is golden and fully baked inside. Check each "biscuit" by lifting slightly to see if there are still unbaked parts.
10. IF browned on the outside, but not done, Tent with Foil to avoid over browning and continue baking. Turn the oven down to 325°F and bake for up to 15 more minutes until the "biscuits" are done
11. Remove from oven and cool on a wire rack
12. Best eaten warm, can be rewarmed
13. Store Appropriately



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www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 5 Cups/Tray

Large Tray = 8 Cups/tray

Medium = 6 Cups/Tray

Cycle times & rehydration for reference only