

OCTOBER 28, 2020

# IT'S COBBLER TIME!

These quintessential fall favorites embrace distinctive flavors and seasonal colors, delighting the senses and intriguing even the most discerning palate.

- With the essence of cinnamon, a banquet of flavors, topped with a buttery crispy crust, cobblers signify an end to summer and the changing of the seasons.
- **Baking Business** reports that nostalgic desserts are coming back into play. People crave old classics in a new, modern form. These comforting staples transport consumers back to the past.

**Lawrence Foods** has everything you need to create these comforting flavors of home.



## BAKERY CASE IDEA

### BLACKBERRY COBBLER

Fill baking pan with Blackberry Orchard Fresh® Cobbler Filling. Top fruit with Streusel Topping. Bake at 350 degrees until heated throughout and golden brown. Serve with vanilla ice cream for the ultimate indulgence.



## MENU IDEA

### COBBLER TO GO

Fill parfait cup with Prebrowned Streusel Topping. Add layer of Bavarian Crème Filling. Top with your flavor choice of Orchard Fresh® Cobbler Filling. Repeat this pattern until cup is full. Finish with a dollop of whipped cream and sprinkle with cinnamon!

## ORDERING INFORMATION

### Blackberry Orchard Fresh® Cobbler Filling

121902 10/ 4# Pouches

### Apple Orchard Fresh® Cobbler Filling

121921 10/ 4# Pouches

### Cherry Orchard Fresh® Cobbler Filling

121904 10/ 4# Pouches

### Peach Orchard Fresh® Cobbler Filling

121918 10/ 4# Pouches

### Prebrowned Streusel Topping

384626 20 / 1# Pouches

## PRODUCT INFORMATION

**Origin:** United States

**Kosher:** OU Pareve

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FEATURES NOW!**

**DECEMBER :**  
Sweeten the Season

**JANUARY :**  
Smitten by Sweets

**FEBRUARY:**  
Savor Spring