

#### **Southern City Flavors**

### 452178 - Cherry Cobbler Mix



5.50**Z** 

A home made Cherry cobbler in less than an hour. Includes topping mix and the fruit filling. All you need is a stick of butter and 1 cup of milk. Mix and bake for 45 minutes. Best served warm with ice cream



#### \* Benefits

A quick and easy Cherry cobbler mix all in one box. Includes 27 oz of fruit filling. The fruit filling is 65% all-natural fruit no A quick and easy cherry cobbier mix all in one box. Includes 27 oz of truit fillings. The fruit filling is 65% all-natural fruit, operservatives. Less sugar than other fruit/pie fillings on the market. The fopping mix is a combination of sugar, flour, baking powder with a touch of Cinnamon. Makes a 9x9 pan. First pre heat oven to 350. Then melt 1 stick of butter in bottom of pan. In a bowel mix the topping mix with one cup of milk. Pout topping mixture in pan on top of melted butter but do not mix. Then pout jar of fruit filling in pan on top of topping mixture, but again do not mix. Bake mixture in oven at 350 till topping is golden brown. Normally 40-50 minutes. Let cool and slightly before serving. Best Served warm with Ice Cream.

### Ingredients

Fruit filling Ingredients; Tart Cherries, Natural Cane Sugar, Fresh Lemon Juice, Pectin. Topping mix Ingredients list; NATURAL CANE SUGAR, UNBLEACHED WHEAT FLOUR (unbleached wheat flour, niacin, iron, thiamine mononitrate, riboflavin, enzymes, folic acid), BAKING POWDER (sodium acid pyrophosphate, sodium bicarbonate, corn starch, and monocalcoum phosphate), SALT, and CINNAMON.

Allergens

#### **Contains:**













# **Nutrition Facts**

Servings per Container Serving size

Saturated Fat 11g 53%  Trans Fat 0g  Cholesterol 50mg 17%  Sodium 440mg 19%  Total Carbohydrate 30%  Dietary Fiber 2g 6%  Total Sugars 67g Includes 28g Added Sugar %  Protein 9g  Vitamin D 0.1mcg 0%  Calcium 250mg 20%  Iron 1.2mg 6%	Calories	510
Saturated Fat 11g 53%  Trans Fat 0g  Cholesterol 50mg 17%  Sodium 440mg 19%  Total Carbohydrate 30%  Dietary Fiber 2g 6%  Total Sugars 67g Includes 28g Added Sugar %  Protein 9g  Vitamin D 0.1mcg 0%  Calcium 250mg 20%  Iron 1.2mg 6%	% Dai	ly Value*
Trans Fat 0g         Cholesterol 50mg       17%         Sodium 440mg       19%         Total Carbohydrate       30%         Dietary Fiber 2g       6%         Total Sugars 67g       Includes 28g Added Sugar       %         Protein 9g       Vitamin D 0.1mcg       0%         Calcium 250mg       20%         Iron 1.2mg       6%	Total Fat 17g	22%
Cholesterol 50mg 17% Sodium 440mg 19% Total Carbohydrate 30% Dietary Fiber 2g 6% Total Sugars 67g Includes 28g Added Sugar % Protein 9g  Vitamin D 0.1mcg 0% Calcium 250mg 20% Iron 1.2mg 6%	Saturated Fat 11g	53%
Sodium 440mg 19% Total Carbohydrate 30% Dietary Fiber 2g 6% Total Sugars 67g Includes 28g Added Sugar % Protein 9g  Vitamin D 0.1mcg 0% Calcium 250mg 20% Iron 1.2mg 6%	Trans Fat 0g	
Total Carbohydrate  Dietary Fiber 2g  Total Sugars 67g Includes 28g Added Sugar  Protein 9g  Vitamin D 0.1mcg  Calcium 250mg  Iron 1.2mg  30% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6%	Cholesterol 50mg	17%
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Total Sugars 67g Includes 28g Added Sugar  Protein 9g  Vitamin D 0.1mcg Calcium 250mg Iron 1.2mg  6%	Total Carbohydrate	30%
Includes 28g Added Sugar  Protein 9g  Vitamin D 0.1mcg  Calcium 250mg  Iron 1.2mg  6%	Dietary Fiber 2g	6%
Protein 9g           Vitamin D 0.1mcg         0%           Calcium 250mg         20%           Iron 1.2mg         6%	Total Sugars 67g	
Vitamin D 0.1mcg         0%           Calcium 250mg         20%           Iron 1.2mg         6%	Includes 28g Added Sugar	%
Calcium 250mg <b>20%</b> Iron 1.2mg <b>6%</b>	Protein 9g	
Calcium 250mg <b>20%</b> Iron 1.2mg <b>6%</b>	VII	00/
Iron 1.2mg <b>6%</b>	Vitamin D 0.1 mcg	0%
1011 1121	Calcium 250mg	20%
Potassium 430mg 10%	Iron 1.2mg	6%
	Potassium 430mg	10%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

#### **Handling Suggestions**

Refrigerate After opening UNIT UPC: 856188003452

## Serving Suggestions

Best Severed, Warm With Ice Cream

### Prep & Cooking Suggestions

Bake at 350 for 40-50 minutes

#### **Product Specifications**

Brand	Manufacturer
Southern City Flavors	Southern City Flavors

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
856188003452	178	452178	10856188003459		6/27 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
22lb	22lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
7.4in	17.25in	7.2in	0.53ft3	13x6	712days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	510	Total Fat	17g	Sodium	440mg
Protein	9	Trans Fats	0g	Calcium	250mg
Total Carbohydrates···		Saturated Fat	11g	Iron	1.2mg
Sugars	67g	Added Sugars	28g	Potassium	430mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	50mg		
Vitamin A(IU)•		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images		

