

**FRUIT DUMPLINGS**

**Yield** 100

**Portion** 1 Each

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
378 cal	44 g	4 g	21 g	0 mg	287 mg	8 mg

**Ingredient**

PIE CRUST  
PIE FILLING,APPLE,PREPARED

**Weight**

7-1/4 kg  
12 lbs

**Measure**

32-1/2 unit  
1 gal 2 qts

**Issue**

**Method**

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18x24-inch rectangular sheet, about 1/8-inch thick. Cut into 12, 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each pastry square. Bring points of pastry up over filling. Seal edges tightly.
- 4 Place 12 dumplings on each sheet pan.
- 5 Bake at 425 F. 20 minutes or until lightly browned.
- 6 Serve with dessert sauce. See Recipe Section K.