

Apple Cobbler

Source of recipe:

Smith, Jeff. The Frugal Gourmet Cooks American. New York: William Morrow and Company, Inc 1987.

Recipe amounts:

Serving size	serves 8	Serves 800
Ingredients		
Butter for sautéing apples	3 T (Tablespoons)	300 T (9.375 pounds)
Apples, cored, peeled and sliced	2 pounds	200 pounds
Raisins	½ cup	50 cups (18.75 pounds)
Sugar	1 ¼ cup	125 cups (53 pounds)
Cinnamon	¼ t (teaspoon)	25 t (1/2 cup)
Nutmeg	1/8 teaspoon	12 ½ t (1/4 cup)
Butter, melted	¼ pound	25 pounds
Flour	1 cup	100 cups (27.4 pounds)
Baking powder	2 t (teaspoons)	200 t (1 15/16 pounds)
Salt	1 teaspoon	100 t (1 5/16 pounds)
Milk	½ cup	50 cups (3 1/8 gal)

Directions:

Heat a frying pan and add the butter for sautéing the apples. Put the apples and raisins in the pan and sauté for a few minutes over medium heat until tender. Add 1/5th the sugar, and the spices. Stir and set aside.

Pour the melted butter into a baking dish. Mix the remaining sugar with the flour, baking powder, and salt. Mix well and then stir in the milk. Spread this batter on top of the butter. Pour the apple mixture over the batter and bake in a 350° oven for about 50 minutes, or until the crust is a golden brown.

Costs:

Item	Units	Amount needed for 8	Price per unit	Cost
Butter by	Pounds	.35	2.49	.87
Apples by	Pounds	2	.39	.78
Raisins by	Pounds	.5	1.60	.80
Sugar by	Pounds	.53	.20	1.06
Cinnamon by	Ounce	.08	.65	.05
Nutmeg by	Ounce	.04	.89	.04
Flour by	Pounds	.27	.45	.12
Baking Powder by	Ounce	.13	.08	.01
Salt by	Ounce	.13	.07	.01
Milk by	Ounce	4.48	.25	1.12
Total				4.86
Price per person - Total divided by 8				.61

Source of costs:

Von's, November 25, 2002

Equation:

Servings X Cost = Total Cost

Servings X .61 = Total cost

Formula:Slope Intercept Form: $Y = .61X + 0$ Standard Form: $61X - 100Y = 0$ **Table:**

Servings	Equation	Total Cost
100	$100 \cdot .61$	61.00
200	$200 \cdot .61$	122.00
300	$300 \cdot .61$	183.00
400	$400 \cdot .61$	244.00
500	$500 \cdot .61$	305.00
600	$600 \cdot .61$	366.00
700	$700 \cdot .61$	427.00
800	$800 \cdot .61$	488.00

Graph: