



Total Time
65 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Yields
24

Mango-Peach Juice enhances and sweetens sliced peaches and mixed berries and is baked under an almond-flavored batter topping.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 497	
	% Daily Value
Total Fat 17.1g	26%
Saturated Fat 10.4g	52%
Cholesterol 45mg	15%
Sodium 420mg	18%
Total Carbohydrate 82.9g	28%
Dietary Fiber 4.5g	18%
Protein 3.7g	7%
Vitamin A 19%	Vitamin C 107%
Calcium 13%	Iron 10%

INGREDIENTS

WEIGHT

MEASURE

vegetable cooking spray		
frozen peach slices	2 lb.	2 qt.
frozen mixed berries (blueberries, raspberries, strawberries)	3 lb.	2 1/2 qt.
V8 V-Fusion® Peach Mango		3 cups
cornstarch		33/100 cups
almond extract		1 tbsp.
yellow cake mix	3 lb.	2 1/4 qt.
unsalted butter, melted	12 oz.	1 1/2 cups
confectioners' sugar		
vanilla ice cream		1 1/2 qt.

INSTRUCTIONS

1. Spray a full-size hotel pan or two half pans with non-stick cooking spray. Preheat oven to 375°F conventional or 325°F convection.
2. In a large bowl combine peaches and berries.
3. In another bowl combine V8 V-Fusion Peach Mango Juice, cornstarch and almond extract until smooth. Pour juice mixture over berries and toss gently to mix. Transfer mixture to hotel pan(s).
4. In another bowl combine cake mix with butter and mix to create soft, slightly crumbly dough. Sprinkle dough mixture evenly over top of fruit to cover.
5. Bake cobbler 45-50 minutes or until the crumbs are golden brown and the fruit is bubbly. (If the crumbs color too fast, cover with foil until the fruit mixture bubbles.)
6. **To Serve:** Scoop or spoon 2 cup of cobbler into a dessert bowl, sprinkle with confectioner's sugar and add a 1/4 cup scoop or dollop of cream or ice cream. Serve immediately.